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**HOOD'S**  
**COOK**  
**BOOK.**

**NUMBER THREE.**

# C. I. HOOD & CO.'S LABORATORY.

It may truly be said that the new Laboratory of C. I. Hood & Co., in Lowell, Mass., is already one of the prominent landmarks of the city. Residents of the thriving municipality, in showing visiting friends the places of interest, with great local pride point to the Laboratory of C. I. Hood & Co. as

## INDISPUTABLE EVIDENCE

of the wonderful success of the greatest blood purifier of the age, Hood's Sarsaparilla. The new building is in a location which can hardly be surpassed. The lot of land, which embraces 70,000 square feet, is situated on Thorndike Street, near the heart of the city, on a high elevation; fronting on the east, the beautiful South Common, the largest of the city's

## BREATHING PLACES;

adjoining, on the south, the expansive and well-kept grounds of the Middlesex County Jail, which is one of the most substantial and finest stone buildings in the country; overlooking, on the north, the elegant residence and beautiful gardens of Mrs. Paul R. George; and touching, on the west, the line of the Boston & Lowell Railroad, from which a branch track is run directly to the rear of the Laboratory, so that freight facilities are all that could be desired. The building is in full view of all passenger trains running over the railroad between Boston and Montreal, and is viewed and commented upon daily by thousands of passengers.

## THE LABORATORY

is in size 100x50 feet, four stories high, of brick, and constructed in as thorough and substantial a manner as the ledge upon which it rests. It is apparent to the most casual observer that it is constructed without regard to gaudy display, but for the purpose of doing business, thoroughly, quickly, conveniently, and well. Inside the building everything is found to be arranged with this object in view. The basement of the building is used for storage, reception of freight, and shipping by rail; con-

nected with the basement, but in a separate building, is a boiler room, in which is a 40-horse power boiler used for heating, power for elevator, etc. The first story is used for a printing-office, storage of packed goods, and shipping by express. On the second floor are rooms for bottling and packing; a large counting-room, where fifteen or twenty clerks, having charge of the advertising and other branches of the business, are employed; and an elegantly fitted up private office. Electric calls communicate with every desk, and there are speaking tubes to all parts of the building. On the third floor is a large room for the massive tanks holding the Sarsaparilla. There are in actual use, six tanks, having a capacity of 90,000 bottles. On this floor there is also a bindery, where the printed sheets for the celebrated

## HOOD'S COOK BOOK,

Hood's Latest, Hood's Item, and other publications, are folded and bound; and also rooms for the manufacture of Hood's Tooth Powder, Hood's Olive Ointment, and Hood's Vegetable Pills. The fourth floor is devoted to the manufacturing department or laboratory, and the storage of roots, herbs, etc. Everywhere the utmost neatness is observed; and the excellent system of the proprietors is closely adhered to.

## THE GREATEST CARE

is used in the manufacturing processes, and from the first, there has been a constant, determined, and successful effort to make every bottle of Hood's Sarsaparilla as perfectly reliable as though it had been specially compounded by an expert pharmacist from a physician's prescription.

A brief sketch relating to Hood's Sarsaparilla will be found on the third page of the cover of this Cook Book, and an engraving of the Laboratory is given on the fourth page.

Hood's Sarsaparilla is sold by all druggists. Price \$1 a bottle; six for \$5. One Hundred Doses One Dollar.

# HOOD'S COOK BOOK

NUMBER THREE.

*RESPECTFULLY DEDICATED TO THE LADIES  
OF THE UNITED STATES.*

PUBLISHED IN RESPONSE TO THE DESIRES OF THOUSANDS WHO HAVE  
USED, WITH PRE-EMINENT SUCCESS AND ENTIRE SATIS-  
FACTION, THE RECEIPTS PUBLISHED IN

HOOD'S COOK BOOK NUMBER ONE,

AND

HOOD'S COOK BOOK NUMBER TWO,

AND PRESENTED FREE OF CHARGE  
TO EVERY HOUSEKEEPER.

*Hood's Cook Book*

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This Book contains an entirely new collection of Receipts, none of which have been published in previous numbers of Hood's Cook Book. Copies may be obtained of Druggists, or by sending address on postal card to the Publishers.

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C. I. HOOD & CO., APOTHECARIES.  
LABORATORY: THORNDIKE STREET,  
LOWELL, MASS.

# OBJECTS OF HOOD'S COOK BOOK.

COOKING has of late years been made a matter of so much thought and study and skill, that it may now be considered a science. The growth of the American people in general education, in refinement, and in wealth, has demanded an improvement in every conceivable direction. Homes are more artistic, are better built, are better ventilated, are more convenient, than ever before; methods of travelling are more rapid, safer, and more comfortable than in the past; clothing for both sexes is of better material, better appearance, and is more perfectly adapted to seasons and personal peculiarities. With this general march of improvement, it is a matter of course that considerable

## IMPROVEMENT IN COOKING

has been demanded, and our kitchens have been constructed and arranged with the object of making the work of cooking for the household as convenient, as easy, and as perfect as possible, so far as mechanical appliances are concerned. But there is something beyond and above conveniences and utensils, necessary to make the kitchen department a success. It is the general education, the good judgment, the delicate skill, and the experience of the housewife, which makes her department the complete success which is necessary to the happiness of every household. To aid in achieving this success is one of the two objects of

## HOOD'S COOK BOOK.

and we are confident that every person who reads these lines will agree with us that it is a laudable object. In these pages will be found many receipts, all of which have stood the test of repeated trial, and, if intelligently followed, will bring about most satisfactory results.

THE second object of the publication of Hood's Cook Book, and one which we believe fully equal in importance to the one alluded to in the first column, is to place before the people the claims of Hood's Sarsaparilla upon their confidence and patronage. The record of cures effected by Hood's Sarsaparilla unmistakably prove its curative value. The public are not deceived by the unnatural and unreasonable pretensions with which newspaper advertisements are filled. We believe the honest course pursued by us, in all things pertaining to Hood's Sarsaparilla, is the only road to permanent success. We solicit a complete and impartial investigation of what

## HOOD'S SARSAPARILLA

has done and is doing, leaving the result to the sturdy common-sense and generosity of the public. We challenge any preparation to show a home appreciation so thoroughly vouched for. Thirty of the leading druggists of Lowell, Mass., testify as follows:—

"We sell more Hood's Sarsaparilla than any other sarsaparilla or blood purifier. Its sale with us has been unprecedented, and present demand indicates that the sale this year will exceed that of any previous year."

If you are suffering from Scrofula, Salt-Rheum, Catarrh, Billiousness, Headache, Dyspepsia, or any other blood disease, and are desirous of obtaining

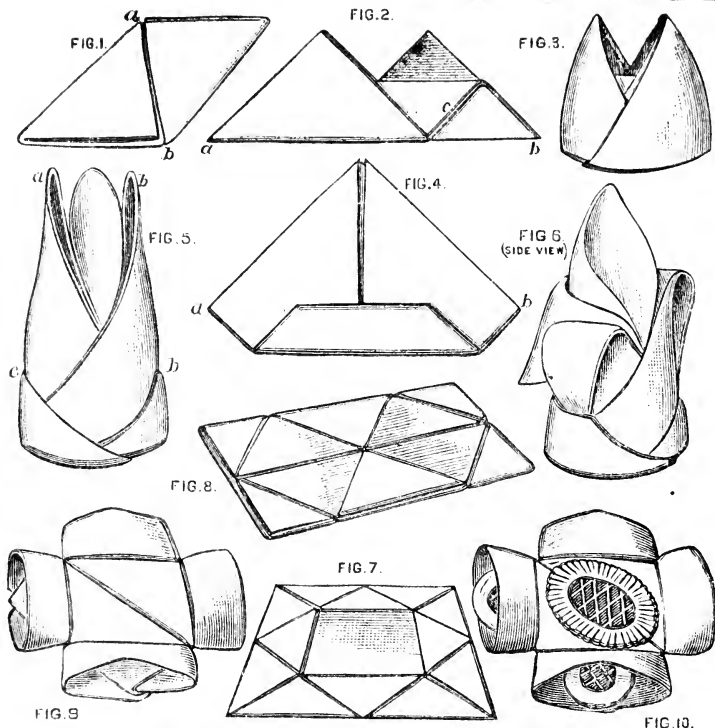
## MORE INFORMATION

regarding the value of Hood's Sarsaparilla, we shall be glad to send you, upon receipt of address, a book containing a few of the wonderful cures.

Very truly yours,

C. I. HOOD & CO.,  
Apothecaries, Lowell, Mass.

*Hood's Sarsaparilla—100 Doses One Dollar.*



### Modes of Folding the Table Napkin.

**To Fold the Mitre.** If the napkin be square, lay a fold on one side, so that it may become an oblong, one third longer than wide. Lay three folds, like the letter **Z**, preserving the length. Fold both ends to the middle, meeting underneath. Turn the left-hand upper corner square to the lower edge, and the right-hand lower corner square to the upper edge. You should now have Fig. 1. Now fold in halves the long way; open the points of the mitre, and you should have Fig. 2. Bend the left-hand point to the right, and tuck in a fold, and the right-hand point in the opposite direction and tuck in. You should now have Fig. 3, or the Bishop's Mitre.

**To Fold the Calla.** Fold a square napkin like a half handkerchief. Fold the opposite points to meet on the centre point. Roll the bottom corner as in Fig. 4. Turn the napkin over, and roll point *a* to near the centre; tuck point *b* in a fold. Raise it and you should have Fig. 5. Turn the corners down and tuck in as at Fig. 6.

**To Fold for Cakes.** Fold the corners of a square napkin to meet the centre; turn each corner back to the edge as in Fig. 7. Turn over carefully without unfolding; turn two opposite edges to the centre, as in Fig. 8. Turn it over and meet the other two ends in the middle, and you should have Fig. 9. Insert cakes, tarts, etc., as in Fig. 10.

**Stock, or Pot-au-Feu.**

Pieces of fresh beef, bones, briskets, skin, tops, trimmings, bits of cooked beef, mutton, lamb, veal, fowl, unsalted, —anything that will make a jelly; also, slices of carrots, beets, onions, parsley; avoid spices and herbs, and use salt sparingly. Fill a pot half full; fill up with cold water. Don't let it boil for the first half hour on any account; after that, let it simmer gently, four, five, or seven hours; skim well, and stew till it has reached a rich consistency; then take it off the fire, strain through a coarse napkin, and set away to cool. When cold, take off all the fat, and it should pour clear from sediment. If desired to be very rich, add jelly from a cow heel, or a lump of butter rolled in flour.

Never permit the stock pot to get empty. So soon as one is placed in the larder, commence another. If it accumulates, boil down to a glaze. Did you ever try Hood's Sarsaparilla?

**Tomato Soup.**

One teaspoonful butter, 2 teaspoonfuls flour, 1 pint beef stock,  $\frac{1}{4}$  of a small onion. Put butter in frying-pan, cut onion in small pieces and brown; add 1 can tomatoes and cook 1 hour; pass through sieve, return to fire and add the stock and flour. Season with salt, pepper, and Worcestershire sauce. Serve hot. Hood's Sarsaparilla sharpens the appetite.

**French Stew.**

Put a little butter into a spider. Slice a small piece of onion and brown in the butter. Cut carrot and turnip into fancy shapes and cook in water until tender. Put the gravy left from the roast into the spider, cook a few minutes and strain. Now cut nice slices of the cold roast meat and put into the gravy. Cook 10 or 15 minutes; put in the carrot and turnip. Pour on to a platter and serve. French canned peas may be added. Hood's Sarsaparilla invigorates the weak and delicate.

**Three Peculiarities.**

The superior qualities of Hood's Sarsaparilla are secured by three peculiarities, namely:—

*First.*—The combination of remedial agents used.

*Second.*—The proportion in which they are mixed.

*Third.*—The process by which the active medicinal properties are secured.

These are peculiar to Hood's Sarsaparilla, and are unlike any other. The result of these peculiarities is a medicine of peculiar strength, which effects cures hitherto unknown. A trial, or even a glance at the article, inspires confidence, because it bears unquestionable indication of a thorough understanding by those who originated it. Another peculiarity of Hood's Sarsaparilla, is

**100 DOSES ONE DOLLAR,**

an unanswerable argument as to economy and strength. If you are sick, try this excellent medicine; it has given health and happiness to many, and you may reasonably expect it will to you. The cures effected by Hood's Sarsaparilla speak volumes in its praise, and are constantly adding to its influence. No better evidence of its worth is needed than its enormous sale. An article without merit cannot attain the popular demand which this medicine has reached.

**Substantial Evidence.**

The following letter tells its own story, and bears on its face the intelligence and good common-sense of the lady who wrote it. We are pleased to publish such substantial evidence of the merit of Hood's Sarsaparilla:—

"Unsolicited I send only such recommendations as Hood's Sarsaparilla deserves. Spring and fall we use one or two bottles of Hood's Sarsaparilla in our family of four, with most satisfactory results. My little girl of two and a half years, a strong, healthy child, but very full-blooded, and a hearty eater, was troubled greatly with styes on her eyes. We tried various remedies, but with no lasting effect. At last I resorted

to Hood's Sarsaparilla, and from the first of May, when I had used it first for that purpose, she has not had the least vestige of a sty. By keeping the blood in a pure condition, the whole system is purified. So, both for economy and comfort, we use Hood's Sarsaparilla." MRS. CHARLES BREWSTER, 19 Park Street, Buffalo, N. Y.

### *Cream Potato.*

Cut 1 quart of cold potatoes in very thin slices. Put a teaspoonful of butter into a frying-pan, and when it is hot, add a teaspoonful of flour. Stir until smooth; do not let it brown. Add a cup of milk, or cream, gradually, keeping it hot all the time. Let it come to a boil. Season the potatoes with salt and pepper, and pour them into the sauce. Cover, and when the potatoes are hot, they are done. Serve without delay. Hood's Sarsaparilla is excellent.

### *Escalloped Potatoes.*

Peel and slice potatoes thin, same as for frying. Butter an earthen dish, put in a layer of potatoes, and season with salt, pepper, butter, a bit of onion chopped fine; sprinkle a little flour. Now put another layer of potatoes and the seasoning. Continue in this way till the dish is filled. Just before putting into the oven, pour a cup of milk over. Bake  $\frac{3}{4}$  of an hour.

### *Potato Puff.*

Two cupfuls mashed potatoes; 2 tablespoonfuls melted butter. Stir these, with a seasoning of salt, to a light, fine creamy consistency. Beat 2 eggs separately, and add with six tablespoonfuls of cream. Beat all together, well and lightly. Pile in an irregular, jagged form in a dish. Bake in a quick oven, till nicely colored. Hood's Sarsaparilla is the best spring medicine. The wise and prudent know this.

The excellence of baked potatoes depends upon eating them as soon as done, and not before. They are worthless till cooked, and dry rapidly so soon as baked through.

### *Spring Medicine.*

Varied and diverse as are the poisons capable of swimming in the current of the blood, and distinct as are the diseases and disorders they give rise to, Hood's Sarsaparilla, by its positive quality of purifying and clarifying the blood, is the one best remedy. Take it in season at the first symptom of lassitude, weariness, or weakness. Don't give the poison time to concentrate and attack some vital part. It is the first step which tells. The enfeebled condition warns you of the presence of the poison. Dislodge it while the patient has strength. Take Hood's Sarsaparilla till its vitalizing effects produce a return of your good health and your buoyant feelings.

You are run down. No specific disease has manifested itself, but the condition of your system is low, and your blood is in a disordered state. Try Hood's Sarsaparilla, the vitalizing effects of which upon the entire human organism render it a most effective spring medicine. It has kept hundreds from subsequent disease. It will give you an increase of appetite. It will promote digestion. It will unload the blood of its impurities, thus improving the circulation. No other preparation tones and strengthens the system like Hood's Sarsaparilla. Sold by druggists. Price \$1 a bottle, or six bottles for \$5. Prepared only by C. I. Hood & Co., Apothecaries, Lowell, Mass.

### *That Terrible Languor.*

"I regard Hood's Sarsaparilla as the most reliable and best spring medicine. I had tried many others without good results, and consequently condemned all alike, until I gave Hood's Sarsaparilla a fair trial, when I was convinced it was superior to all others. Every spring I take three bottles of Hood's Sarsaparilla, and know nothing of that terrible languor so prevalent at that season of the year. I have just finished my first bottle for 1883, and already feel much improved." MRS. J. M. CARTER, Boston.

**Hash.**

Chop the cooked meat and twice as much potatoes, cold, in separate bowls. Put a little water, boiling, and a bit of butter into an iron saucepan, stew-pan, or spider; bring to a boil. Then put in the meat and potatoes, well salted and peppered. Add other vegetables, if desired. Let it cook through well, under cover, stirring occasionally, so that the ingredients be evenly distributed and to keep the bottom from sticking to the pan. When done, it should be not at all watery, nor yet dry, but have sufficient adhesiveness to stand on well-trimmed and buttered toast, on which it should be served. Hash from cold poultry can be made same way. In the spring take Hood's Sarsaparilla, to purify and vitalize the blood.

**Beefsteak.**

The first requirement is not so much a tender and juicy steak, though this is always desirable, but a glowing bed of coals, a wire gridiron.—a stout one, with good-sized wires, and double, so that you can turn the steak without touching it. The steak should be pounded only in extreme cases, when it is cut too thick and is "stringy." Attempt nothing else when cooking the steak; have everything else ready for the table; the potatoes and vegetables dished and in the warming-closet. From 4 minutes onward is needed to cook the steak. The time must depend on the size, and you can easily tell by the color of the gravy which runs from the steak, when gently pressed with a knife, as to its condition. If the master of the house like it "rare done," it will be safe to infer that it is done enough for him, when there is a suspicion of brown gravy with the red; if, as is generally the case, the next stage is the favorite one, remove the steak from the gridiron the instant the gravy is of a light brown. Remove it to a platter, pepper and salt to suit your taste, put on small lumps of butter, and then, for two brief moments,

cover it with a hot plate, the two moments being sufficient to carry it to the table. One absolutely essential factor in the preparation of good beefsteak is that it must be served at once.

**Take It Now.**

This is the month to purify the blood, and Hood's Sarsaparilla is the best medicine to do it. At no other season is the system so susceptible to the beneficial effects of medicine,—hence this is the time to take Hood's Sarsaparilla to purify your blood and fortify your system against the debilitating effects of changing weather. It sharpens the appetite, tones the stomach, invigorates the aged, and imparts new life and energy to all the functions of the body.

F. H. Pinkham, editor Newmarket, N. H., *Advertiser*, writes: "I have taken four bottles of Hood's Sarsaparilla this spring, and it has done me good."

**Overworked.**

"I write most of the time in an office, and often get overworked. Not having time to give up, I have taken Hood's Sarsaparilla as a vitalizer, and I am satisfied it has saved me from a fit of sickness several times. I take three bottles every spring, and find it pre-eminently superior, as a spring tonic, to anything I ever took. No one desires life without health. After one trial, Hood's Sarsaparilla recommended itself. My boarding-mistress says Hood's Sarsaparilla is a cure for sick headache." E. J. CHILSON, Somerville, Mass.

**A Steady Homœopath.**

"I am a pretty steady homœopath, and so don't take much of outside preparations; but, for a sort of mental and physical torpidity that comes over me in midwinter, with evidence of sluggish blood, I have used about one bottle of Hood's Sarsaparilla, simply taking it after each breakfast. I find myself clearer-headed and brisker-bodied for it. Hood's Sarsaparilla is a good thing, 'pathy or no 'pathy.'" A. H. SIEGFRIED, New York Manager Chicago *News*.



**Potting Surplus Meats.**

Rather than maintain an eternal succession of hashes, or stews, pot your surplus cooked meats, thoroughly pounded, with all unbroken fibres removed. They will keep a long while, and be excellent for lunches, picnics, or sandwiches. Add sauce of any desirable kind before potting, if agreeable.

Use Hood's Vegetable Pills, the best family cathartic.

**Ham, Beef, Veal, Etc.**

Chop and pound in a mortar, mixing lean with fat, and season to your taste with cayenne or black pepper, mustard, curry, salt, and a speck of butter. When done, place each meat by itself in an earthen or crockery dish, and bake for half an hour. Pack, well pressed, in small jars holding sufficient for single occasion; cover with a quarter inch of lukewarm, clarified butter; and paste papers over the top. Label each and set away for lunch or picnic.

Pound in a mortar 1½ lbs. cold tongue, skinned, with spices and 6 oz. of butter, adding a little roast veal, or the white meat of roasted poultry, and pot as above. In the spring take Hood's Sarsaparilla.

**Potting Fowls.**

For potting fowls, birds, or game clean the meat from bones, and pound with spices; boil the bones to a glaze, and moisten the pounded meat with this. Before potting, run the mass through a sieve. Press the meat firmly into the jars, and set them in boiling water in a covered stew-pan; steam thus half an hour. Press the meat down again firmly; wipe dry and cover with hot butter, or a coarse flour paste. Hood's Sarsaparilla is the best medicine. It sharpens the appetite and makes the weak strong.

The best of a potato is just under the skin; therefore, pare very thin. Cover with cold water and boil gently till done.

**Scrofula**

Is an inherited disease, and common to the children of scrofulous parents. That bodily ailments should be transmitted to descendants is not more remarkable than that resemblances in body and mind should be. Everywhere the inheritance is very marked and very sure, the greatest encouragement may be taken that Hood's Sarsaparilla will extirpate the absolute germs of this insidious malady. No other medicine has so great corrective power. When early made use of, and continued after all external signs have disappeared, Hood's Sarsaparilla will rectify whatever is injurious in the blood, leaving the vital fluid pure and free from all elements of disease, so that the patient will feel entirely renewed.

Scrofula may be acquired, as well as inherited, mainly from want of pure air and lack of exercise. Any badly ventilated atmosphere, saturated with steam, such as prevails in the

**IMMENSE FACTORIES OF TO-DAY.**

is highly favorable to the development of scrofula. Workshops, poisoned by animal effluvia or the products of putrefaction; boarding-schools, prisons, and hospitals, where the inmates are too closely confined by rigorous, coercive rules; all are liable to seriously contaminate the blood. All coarse diets, bulky but not nutritious; riotous indulgence in food or drink, unless carefully selected; employments in unhealthful climates; exposure, when half clad, etc., develop the seeds of an otherwise dormant scrofulous condition, or produce scrofula originally. In all such cases, Hood's Sarsaparilla is valuable as a preventive, and will surely check and drive back the humors and the lumps on membranes, joints, and bones, which characterize scrofula. 100 Doses One Dollar.

Hood's Sarsaparilla is sold by druggists. Price \$1 a bottle, or six bottles for \$5. Prepared only by C. I. Hood & Co., Apothecaries, Lowell, Mass.

**Corned Beef.**

If dinner be at 12 or 1 o'clock, corned beef should be put on to boil as early as 7 o'clock. If boiled gently for this length of time, it will be very tender, have a fine flavor, and will cut easily and smoothly. Eat with mustard or vinegar. Hood's Sarsaparilla cures indigestion and dyspepsia.

**Pressed Chicken.**

Boil 1 or 2 chickens in a small quantity of water, with a little salt; when thoroughly done, take all the meat from the bones, keeping the light and dark meat separate; chop fine and season. Put in a pan a layer of dark and light meat; add the liquor it was boiled in, which should be about a cupful. Press with a small weight. When cold, cut in slices. Hood's Sarsaparilla is pleasant to the taste.

**Kidney Fritters.**

Four eggs well beaten, 1 teacup of cream or good milk, pepper, salt, pounded mace, chopped parsley, and mushrooms, or mushroom catsup. Chop 2 or 3 pounds of kidneys fine, and mix all together. Pour into a buttered pan and stir over the fire till cooked and browned to taste. It should not be too moist. 100 doses Hood's Sarsaparilla. \$1.

**Fried Lamb Kidneys.**

Boil the kidneys until quite tender. Then quarter them. Put a small onion in a spider, with a generous amount of butter. Fry until quite brown. Season a little. Hood's Sarsaparilla is prepared in a manner peculiar to itself.

**Boiled Pea Pods.**

Boil pea pods in a small quantity of water, skim them out and add the peas, when tender, butter, cream, pepper, and salt; time,  $\frac{1}{2}$  an hour. Canned peas should be rinsed before cooking, and boiled in sugared water. If you are suffering from headache, dizziness, or faintness at the stomach, Hood's Sarsaparilla is the remedy to bring you relief.

**Poisoned with Scrofula.**

"For a number of years my blood has been poisoned with scrofula. The roof of my mouth was about all eaten out; I had no appetite, and my body was completely covered with blotches and blisters,—in fact, my blood was in a terrible condition. I have been using about everything; but instead of getting better I continually grew worse. About a year ago, seeing the large number of testimonials from people similarly afflicted as myself, I decided to give Hood's Sarsaparilla a trial. The first dozen doses I took made me sick. I told my wife Hood's Sarsaparilla was not the medicine I wanted, and I should not take any more. She advised me to use what there was in the bottle, and I kept on taking it. After a while I began to have a good appetite, commenced to gain strength, my mouth healed, and my food had some taste. The blotches and blisters also began to disappear. I have taken four bottles. It is remarkable the good it has done me. I have not felt so well for years. My wife, seeing it did me so much good, thought it would help our daughter, as her blood was full of scrofula. She was deaf in her left ear, and had to breathe through her mouth, as the passage through her nose was completely stopped. She was getting worse every day. She only took one bottle, and to-day she can hear as well as any one, and I consider her as free from all blood disorders as a person can be. I have recommended Hood's Sarsaparilla to many people, and they all say it is a good thing." SAMUEL J. PHILIP, Van Wert, Ohio.

**Cancerous Humor.**

"I was a member of a scrofulous family and was afflicted with *scrofulous and cancerous humor from infancy*. My mother, my sister, and my brother, each died of this terrible disease. During the past thirteen years, I have taken hundreds of dollars' worth of medicine, including all kinds of sarsaparilla. I received no benefit whatever

till I began to use Hood's Sarsaparilla. Before I had finished the first bottle, I found I was improving, and I am sure that my improvement continues." H. J. STEARNS, Willimantic, Ct.

### *Cream Oysters.*

One pint cream, a little more than a pint of oysters, 1 tablespoonful of flour. Salt and pepper to taste. Let the cream come to a boil. Mix the flour with a little cold milk and stir into the boiling cream. Let the oysters come to a boil in their own liquor; then skim carefully. Drain off all the liquor and turn the oysters into the cream. Dyspeptics find relief in Hood's Sarsaparilla.

### *Fried Oysters.*

The oysters should be large and the cook not hurried. Drain the oysters in a colander; sprinkle pepper and mix well, and set them in a cold place for 15 or 20 minutes before cooking. Roll, separately, each oyster in sifted crumbs and then in a batter, made of the yolks of as many eggs as you have dozens of oysters, beaten with a little clarified butter, or salad oil, seasoned with a pinch of cayenne pepper and salted. Dip each oyster from the crumb into this, and repeat if crumbs enough do not adhere. Fry in very hot fat, and have enough to cover the oysters. They will brown beautifully, without turning. More bottles Hood's Sarsaparilla sold last year than ever before.

### *Dropped Eggs.*

The water should be well salted. Slide from a saucer, singly, the broken eggs into it when shimmering. Unless muffin-rings are used to keep the eggs separate, cook only one at a time. Dash with a spoon a little water over the egg, to keep the top white. When done, and do not let it harden, lift with a skimmer, and slip it on thin, but hot, buttered toast; trim to your fancy. When all is ready, dust a little pepper and salt over each. Hood's Sarsaparilla sharpens the appetite and improves the digestion.

### *An Honest Medicine.*

"About seven years ago a scrofula humor made its appearance on my body, more particularly about my hands and wrists, feet and ankles. I became so bad that I went to see a seventh-son doctor, who made a specialty of treating scrofula. After examining me, he said salt-rheum had got uppermost, and he would not treat me. Two years ago I met a lady from Amherst, N. H., who had been benefited by the use of Hood's Sarsaparilla, and advised me to try it. I took that season two bottles, and it helped me as nothing else had. This last spring I took two bottles more. My humor has ceased to trouble me; my sores are all healed; my health is excellent, so that I have stopped taking it. I believe Hood's Sarsaparilla to be just what it is recommended to be,—an honest medicine. I most cordially recommend it." MRS. J. McCURE, Revere, Mass.

### *Corroborated.*

A lady friend from Amherst, N. H., speaking of the above case, says: "I am very intimate with Mrs. McClure, and never saw such a sight as her arm was before taking Hood's Sarsaparilla. It had to be dressed very often, and we all thought it would have to be amputated. I feel sure that her life was saved by Hood's Sarsaparilla."

### *Varicose Veins.*

"This certifies that I have been troubled with varicose veins and a scrofulous humor for the past twelve or fifteen years,—at times so severely as to compel me to use a crutch, or to abstain from business entirely. About four months since, upon the recommendation of one of my neighbors, I commenced using Hood's Sarsaparilla, and have, up to the present time, used two bottles and a half of it. My leg is entirely healed, I gain daily in strength, and have at all times a good appetite." C. M. FRENCH, Franklin, N. H.

Hood's Sarsaparilla is unequalled as a blood purifier. 100 Doses One Dollar.

*Omelet.*

A hot fire; put any clean, smooth iron-pan or spider on the fire to heat; meanwhile, break 5 eggs into a basin, pepper and salt, and beat with a spoon, vigorously, 12 times; put a piece of butter, the size of an egg, into the heated pan, turn so that it will moisten the entire bottom; just as it begins to boil, pour in the eggs; hold the spider-handle in your left hand, and, as the eggs whiten, carefully, with a spoon, draw up lightly from the bottom, till all be equally cooked; shake with your left hand, till the omelet be free from the pan, when turn with a spoon one half of the omelet over the other; let it remain a moment, but continue shaking, lest it adhere; toss to a warm platter held in the right hand, or lift with a flat, broad shovel; the omelet will be firm around the edge, but creamy and light inside. If vegetables are to be added, they should be already cooked, seasoned, and hot; place in the centre of the omelet, just before turning; so with mushroom, shrimps, or any cooked ingredients. Hood's Sarsaparilla restores vitality, renews animation, and creates an appetite. Try it this spring.

*Cold Eggs for a Picnic.*

Boil hard; halve them lengthwise; remove the yolks and chop them fine, with cold chicken, lamb, veal, or any tender, roasted meat; or with bread soaked in milk, and any salad, as parsley, onion, celery, the bread being half the whole; or with grated cheese, a little olive oil, drawn butter, flavored. Fill the cavity in the eggs with either of these mixtures, or any similar preparation. Press the halves together, roll twice in beaten egg and bread crumbs, and dip into boiling lard. When the color rises delicate, drain. The testimonials to Hood's Sarsaparilla deserve a careful reading.

Hood's Sarsaparilla is sold by druggists. Price only \$1 a bottle, or six for \$5. Prepared only by C. I. Hood & Co., Apothecaries, Lowell, Mass.

*Dyspepsia.*

Generally speaking, makes cross and irritable a person of naturally pleasant disposition. The theory of cure by starvation is still held and practised by many. Most cases of dyspepsia are, as it were, weak stomachs yearning for something to do,—willing, but unable to do their duty. For instance: the dyspeptic eats a hearty meal; the stomach cheerfully reaches out to fulfil its office, but from lack of strength and vitality, it is forced to let go, and the result is that the undigested meal, unnaturally imprisoned, struggles for freedom, and in his terrible

## PAIN AND MISERY

the victim declares, "I will never eat another thing." We suggest a simple plan of relief, which has proved so successful that while it is hardly probable it will cure every case, has actually cured so many that it is worthy a trial by every sufferer.

First: Take Hood's Sarsaparilla, a medicine which contains the proper tonics, stimulants, and correctives, that will give tone and strength to the digestive organs, and the ability to perform their natural functions.

Second: Use reasonable moderation in your demands; eat wholesome food, and plenty of it, but do not cram or overload the stomach, so that it will resent abuse and get beyond all benefit.

The peculiar combination of vegetable tonics, specially effective in toning up the stomach, embodied in Hood's Sarsaparilla, have given it wonderful success with dyspepsia of almost every form. The most ardent friends of Hood's Sarsaparilla are constantly surprised to observe what a charm it seems to hold over this class of ailments. New patients are continually trying it, and with the most remarkable success. Reader, why suffer longer when relief is close at hand and easily attained?

Thousands of sufferers from dyspepsia testify that they have been benefited by Hood's Sarsaparilla.

**Stewing.**

Stewing is excellent, wholesome, and economical, and is best done on a stove, over a slow fire. Keep the lid of the stew-pan closely shut, and simmer the contents steadily. Never bring to a boil. No remedy now before the public is of so much value in curing sick headache, biliousness, indigestion, and dyspepsia, as Hood's Sarsaparilla.

**Time to Roast.**

Turkey, 10 pounds, stuffed, 3 hours; over 10, 4 hours; under 10, not less than 2 hours.

After stuffing, let the bird remain some time before cooking. Heat through, gradually, before bringing to roast. The chief secrets are to have the bird warmed through, the fire bright hot, and to baste often.

Large fowl, 1 hour; small do.,  $\frac{3}{4}$  hour.

Duck (be sure it is young), 50 to 60 minutes; duckling, 25 to 35 minutes.

Capon, good size, a full hour.

Chicken, 20 to 30 minutes.

Goose,  $1\frac{3}{4}$  hours.

Pigeon, 20 to 25 minutes.

Beef, 8 pounds rib or sirloin, 45 minutes, to be rare; to be well done, 65 minutes, about 8 minutes per pound; add 10 minutes for every additional pound; add 20 minutes for a rump.

Veal,  $2\frac{3}{4}$  hours.

Lamb,  $1\frac{1}{2}$  hours, or 6 lbs. to the hour.

Pork, if a spare-rib of 10 pounds,  $2\frac{1}{2}$  to 3 hours; a chine requires another hour.

Glaze is simply strong stock boiled down almost to a thick jelly.

Plain joints roasted make their own gravy, except lamb, which also requires a mint sauce.

For fowls, make a gravy of the giblets. For game, a bread sauce.

Hood's Sarsaparilla—take now and it will give you substantial benefit, cleanse your blood, and tone up your system.

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**Impure Blood.**

A very common error in the treatment of blood diseases consists in not making use, at once, of a medicine of positive qualities, like Hood's Sarsaparilla. Rouse the appetite by regular, moderate doses. What you may now cure with a single bottle of Hood's Sarsaparilla, next month will require two, because of the advance made in the disease, and its stronger hold on you. Take Hood's Sarsaparilla for the blood.

**Two Brothers.**

"I have taken Hood's Sarsaparilla for impurities and bad state of my blood, and I am sure I have derived much good from it. My brother, who is a victim to salt-rheum and a humor, which brings ringworm all over his face, seeing how much I was helped, commenced the use of it. He has been so much benefited, that his eyes are no longer affected. He is still using it." L. E. HOWARD, Temple, N. H.

**Purify Your Blood.**

If you would avoid foul eruptions and painful sores, thrown to the surface by your corrupt blood, take Hood's Sarsaparilla.

Scatter your tumors, your boils, and your ulcerous swellings, before they break into running sores, by using Hood's Sarsaparilla.

As they reduce, continue to use Hood's Sarsaparilla, and dress the inflamed parts with Hood's Olive Ointment, which will immediately have a soothing influence, and will leave the skin smooth, soft, and healthy.

**Sick Headache and Dyspepsia.**

"I was a great sufferer from sick headache and dyspepsia. There was a constant misery in my stomach. By advice of my neighbor, Mrs. O'Rourke, I made use of Hood's Sarsaparilla, and I can say, with truth, I am free from headache, and my food does not distress me. I used two bottles." MRS. P. O'GORMAN, Grand Ave., Brooklyn, N. Y.

**Chicken and Macaroni.**

One chicken boiled until very tender ; take all from the bones and pick up very fine. Boil  $\frac{1}{2}$  pound macaroni until tender, but keep it whole ; cut in small pieces 1 inch long. Butter a two-quart Charlotte Russe tin and line with the pieces of macaroni ; put in a layer of chicken, seasoned with the liquor boiled down ; salt, pepper, and a very little butter ; then a layer of macaroni, and so on until the dish is filled. Pour a cup of cream over the whole, and bake half an hour. Serve on a platter.

**Chicken Salad.**

Boil a tender young chicken ; when cold, strip the meat from the bones, and cut into small cubes, — not too small. Cut the white celery stalks into pieces  $\frac{1}{4}$  of an inch in length. Now mix 3 tablespoonfuls of vinegar to 1 of olive oil, salt, pepper, and spice to your taste, and pour this over the chicken and celery mixed. Let it set in a cool place 1 hour at least, 2 will not hurt. Prepare a Mayonnaise sauce, and immediately before serving, mix all in a dish, leaving an abundance of the sauce to cover the mass, which is highest in the centre, dished in the form of a flat dome. At the top insert a bouquet of fresh, green celery, and lay a row around the edge of the dish. If lettuce be preferred to celery, do not put the lettuce in till the last moment. When on the table, mix thoroughly as served. Hood's Sarsaparilla purifies the blood.

**French Salad Dressing.**

Mix 1 salt-spoon of pepper with 1 of salt ; add 3 tablespoonfuls of olive oil, and 1 even tablespoonful of onion, scraped fine ; then 1 tablespoonful of vinegar ; when well mixed, pour the mixture over your salad and stir all till well mingled. Hood's Sarsaparilla fortifies the stomach.

The merit of a salad is that it should be cool, fresh, and crisp. For vegetables, use only the delicate white stalks of celery, the small heart leaves of let-

tuce, or tenderest stalks and leaves of the white cabbage. Keep the vegetable portions crisp and fresh, until the time for serving, when add the meat. For chicken and fish salads, use the Mayonnaise dressing. For simple vegetable salads, the French dressing is most appropriate, using onion rather than garlic. Hood's Sarsaparilla cures the most distressing cases of dyspepsia.

**Eat and Enjoy It.**

"For three years I was a sufferer from dyspepsia, there being hardly anything that I could eat without causing me great distress. My husband was constantly buying different advertised dyspepsia cures, without obtaining permanent relief. In the fall of 1882 I began taking Hood's Sarsaparilla. I took it regularly, according to directions, until I had taken six bottles. I am most happy to say the result was entirely satisfactory. I can with comfort eat anything desirable for me to eat and enjoy it. I do not know what else Hood's Sarsaparilla may be good for, but I attribute the help of my dyspepsia entirely to its use. My husband, knowing well what I have suffered, and how much better I am now, will fully corroborate my statement." MRS. J. S. BAILEY.

Mr. Bailey is the popular keeper of the Government Light House on Marblehead Neck, Mass. He fully endorses what his wife writes. He considers the money spent for Hood's Sarsaparilla one of the best investments he ever made.

**A Great Benefit.**

Henry Dickson, wholesale grocer, and proprietor of Dickson's Opera House, Kenton, Ohio, writes: "My wife has been troubled with indigestion, and her blood has been in a poor condition. She has used several bottles of Hood's Sarsaparilla, and it has been a great benefit to her."

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*Sauces.*

The two main sauces are the Espagnol and the Voleute; the first is brown, and beef its foundation; the other white, and veal its foundation. A spoonful of Madeira wine improves it.

With boiled fish make the sauce Hollandaise. With beefsteak, tomato sauce always. With chicken or lobster salad, sauce Mayonnaise.

*Mayonnaise Sauce.*

Put the yolk of a raw egg into a cold bowl; beat it well with a silver fork; then add 2 salt spoonfuls of salt and 1 of mustard (powdered). Work them well a minute; then mix a little good olive oil, a few drops at first, alternating with a few drops of vinegar. When it assumes the appearance of jelly, instead of the vinegar, alternate with a few drops of lemon-juice. When the egg has absorbed a gill of oil, finish by adding a pinch of cayenne pepper and 1½ teaspoonfuls of good vinegar. Now taste and add what appears to be deficient.

For lobster salad, bruise lobster coral, pass through a sieve, and add to the above, with a little cayenne pepper and another spoonful of mustard.

For fish (cold boiled), add, when hot, any green extract, such as green peas, boiled and mashed, or the juice of spinach pounded, and boil till it thickens. Hood's Sarsaparilla sharpens the appetite and greatly improves the digestion.

*A Hint for the Table.*

Sew a coarse flannel over the bowl of a broken goblet. Wet the flannel and sprinkle as much flax seed, or canary seed, as will stick. Set this in a glass dish of water in a warm room; as the water soaks into the flannel, add more. In two weeks, you will have a most beautiful centre ornament for the table. Debility and indigestion are easiest corrected by Hood's Sarsaparilla.

Never wash macaroni. The cooking water will dissolve everything undesirable. Hood's Sarsaparilla is purifying.

*Indigestion.*

Distress in the stomach arises from overworking that important organ, or rather from irregularly feeding it,—too little time allowed for food, and too close attention to business cares. Perhaps improperly cooked food assists and often indulgence promotes. This system of treatment and attack upon the stomach results in disorder of its functions; a sense of weight and fulness is felt, which is rather the deficient energy of the coats of the stomach made sensible; the food sours before digestion, producing foul breath, nausea, and heart-burn, or water-brash.

*THE MAN IS SICK,*

though he does not know it; or, if he knows it, refuses to own it. Without relief by Hood's Sarsaparilla, imperfect digestion follows; the countenance assumes a hard and painful expression; the skin looks dry and unwholesome. My friend, beware! If you have got so far, halt! Think it over. Sit down and reason with yourself. This state of things should not continue. Unnourished you cannot continue. You are positively expending

*MORE THAN YOUR INCOME.*

Reform your habits. Assist your disabled stomach by a mild dose of Hood's Sarsaparilla, taken in a little water, ten or fifteen minutes before eating. Its tonic properties are what you require. Its stimulative qualities are gentle, though energetic. Try a bottle; you will be perfectly satisfied.

*Internal Humor.*

"I have been troubled with internal humor several years, causing a burning sensation in my stomach, distress from my food, and fainting spells. I could not sleep nights. Hood's Sarsaparilla has relieved me of my troubles. I sleep well now and have no difficulty with my food. I take pleasure in certifying that Hood's Sarsaparilla certainly helped me." MRS. S. A. EDMUNDS Warner, N. H.

**Mayonnaise Dressing.**

A tablespoonful mustard, 1 cup sugar, 1-10 teaspoonful cayenne, 1 teaspoonful salt, the yolks of 3 uncooked eggs, the juice of  $\frac{1}{2}$  lemon,  $\frac{1}{4}$  cup vinegar, 1 pint best olive oil, and 1 cupful whipped cream. Beat the yolks and dry ingredients until light and thick. Place the bowl, in which the dressing is made, in a pan of ice water during the beating. Add only a little of the oil at a time. When the dressing becomes so thick that the beater turns hard, add a little of the vinegar. When the last of the oil, and of the vinegar, has been added, the dressing should be very thick. Now add the lemon juice and whipped cream, and place on ice till needed for use. The cream may be omitted without injury. Hood's Sarsaparilla has helped thousands; it will help you.

**Pickled Lemons.**

Take 8 lemons, thick skins; 1-2 lb. fine salt; 2 qts. vinegar; 1-4 oz. each of cloves, nutmeg, mace, and cayenne; 2 oz. mustard seed; a small onion. Put all this in a muslin bag, the whole to be put in a tight, covered jar. Set in a kettle of boiling water and let it remain till the lemons are tender. It is better to keep them three months before using. Use Hood's Tooth Powder.

**Spiced Mackerel.**

Twelve fresh mackerel cut in slices, 1 cup salt, 1 cup sugar, 1 tablespoonful whole cloves, 1 tablespoonful ground cloves, 1 tablespoonful black pepper. A layer of fish, then a layer of the mixture. Put in an earthen pot and cover with vinegar. Bake four hours in a moderate oven. Hood's Sarsaparilla invigorates the appetite.

**Mustard Pickle.**

One peck green tomatoes,  $\frac{1}{2}$  as many onions, 3 or 4 cauliflowers; boil until tender; slice, cover with salt, and drain over night. Add 1 $\frac{1}{2}$  boxes mustard, 2 or 3 red peppers; cover with vinegar, and simmer all day.

**Young Persons**

Who are of somewhat dyspeptic habits, weakened by excesses, exhausted by care and anxieties, protracted work, watching at night with inadequate sleep, where the nutrition was evidently impaired before difficulty of digestion was experienced, will find Hood's Sarsaparilla of very decided effect and value. In cases where the stomach is intensely irritable, Hood's Sarsaparilla, from its light dose, is very serviceable. Occasionally it will be found to be the only nourishment the stomach will bear kindly. In dyspepsia arising from change of habits, where the stomach has long accustomed itself to narcotics, to stimulants, to tobacco, Hood's Sarsaparilla is the best possible corrective. Old, persons, where the muscular action of the stomach is very feeble, will find Hood's Sarsaparilla of great benefit.

**Since Nine Years Old.**

"Miss Mary C. Smith, 354 Broadway, Cambridgeport, Mass., was a sufferer from dyspepsia and sick headache since she was nine years old. She commenced to take Hood's Sarsaparilla, and writes in delight that she found it the best remedy she ever used, and recommends its use to others."

**Within Six Weeks.**

"At Abington, Mass., I dined with a lady, who informed me that she could not eat without distress. I advised her to use Hood's Sarsaparilla, promising to pay for it if she was not satisfied. Six weeks thereafter, I saw her again. She had taken my advice and Hood's Sarsaparilla, and could eat a hearty meal without discomfort. She was the happiest woman I ever saw."

**Fifty Dyspeptics Cured.**

"In my business, I have personally met with fifty different people—dyspeptics—cured by Hood's Sarsaparilla." J. M. RAYMOND, Travelling Merchant. Best spring tonic, Hood's Sarsaparilla.



**Drawn Butter.**

**Drawn Butter**, sometimes absurdly called **Melted Butter**, as the foundation of many excellent sauces, requires care in its preparation. It is simple, agreeable; cannot be made of flour and water; but use only sufficient butter to cook the flour well. A squeeze of a fresh lemon improves it for some. Cook in the thickest of saucepans and stir with wooden spoons only. It should be prepared within 20 minutes of being served. If, from waiting, it becomes decomposed, simply add a little clear, cold water in the winter, or a spoonful of ice in the summer, and work the sauce briskly, with a spoon, when the oily appearance will disappear.

Put 2 oz. butter into a stew-pan, and, when it bubbles, sprinkle in an oz. of flour; stir well with a wire whisk (egg-beater), until the flour is thoroughly cooked, without coloring (about 20 minutes), then mix in a  $\frac{1}{2}$  pint water, or stock, stirring quickly. Take it off the fire, pass through a strainer, and stir in another oz. butter, cut in pieces. If it appears oily, add, now and then, a spoonful of water, or a small lump of ice. This makes a pint of sauce. If desired to be slightly acid, add a few drops of lemon juice, or good vinegar. Hood's Sarsaparilla re-creates an appetite, and invigorates the entire system.

**Drawn Butter for Fish.**

Proceed, as directed above, till you take it from the fire; then stir in gradually the beaten yolks of four eggs; return the sauce to the fire for a minute to set the eggs, without allowing it to boil; again take from the fire and stir in the juice of half a lemon and fresh butter the size of a walnut, cut into small bits. Stir smartly with a whisk till well melted. When you feel weak and debilitated in the spring, you should take Hood's Sarsaparilla.

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**Boils.**

The worst feature about boils is that they have successors, and not one only, but often a dozen or two. The only reasonable course to adopt is to purify the blood. The pure-blooded have no boils. To purify, cleanse, and strain the blood, Hood's Sarsaparilla is the best medicine within reach. Begin with half teaspoonful, three times a day, till an impression is made upon the system. You may not cure the first boil, or the second, but you will cut off the succession, and by keeping the blood in pure condition, you will not be again troubled with boils. Some people advise frequent poulticing of a boil, in addition to the caution to avoid taking cold, and to keep from irritating the sore place. But all the benefit to be derived from the poultice rests in the softening of the skin, through which the boil is forcing, or has forced, its way. If an opiate or narcotic be mingled with the poultice, it can only operate as an anodyne, to deaden the sensibility of the contiguous nerves, that you may not be conscious of so much pain.

**Retired Business Man.**

The following is the testimony of Mr. George W. Trump, a retired business man of Canton, Ohio, and well known all through the section in which he lives. Mr. Trump writes: "I have been suffering with disorder of the blood, and with boils breaking out on my body, which caused me a great deal of annoyance. I took one bottle of Hood's Sarsaparilla, and am glad to say am entirely well."

**No Appetite.**

"About a year ago I commenced taking Hood's Sarsaparilla. I was run down, had no appetite, my food would not digest, and I was troubled with nervous debility. After taking the first bottle I commenced to feel the effects of it at once. I have now taken four bottles, and can say I feel like a new man." J. H. McCALL, Rochester, N. Y.

**Toast.**

Not too fresh bread, nor yet too stale; cut in thin, even slices, removing the crusts. Warm each side of the slices before commencing to toast. Now gently move one side, at some little distance from the coals, till it receives evenly a golden brown, then reverse it and color the other with the same motion. Serve the moment it is done. Hood's Sarsaparilla, the great blood purifier, tonic, and invigorant. This is the season to take it.

**Lemon Pie.**

Moisten a heaping tablespoonful of corn starch with a little cold water, then add a cupful of boiling water; stir over the fire till it boils and cooks the corn starch, say 2 or 3 minutes; add a teaspoonful of butter and a cupful of sugar; take off the fire, and, when slightly cooled, add an egg well beaten and the juice and grated rind of a fresh lemon. Bake with a crust. This makes one pie. Hood's Sarsaparilla possesses real merit; does positive good.

**Pine-Apple Pie.**

A pine-apple; its weight in sugar; half its weight in butter; 1 cupful of cream; 5 eggs; beat the butter to a creamy froth; add the sugar and yolks of the eggs; continue beating till very light; add the cream, the pine-apple grated, and the whites of the eggs beaten to a stiff froth. Bake with an under crust. Eat cold. After diphtheria, take Hood's Sarsaparilla to stamp out the last trace of blood-poison.

**Chicken Pillau.**

One pint cold boiled rice; 1 boiled chicken, the meat chopped fine; 1 can of tomatoes, strained; let the liquor, in which the chicken is boiled, jelly; piece of butter size of an egg; salt and pepper to taste. Mix all together and serve very hot. Use Hood's Sarsaparilla.

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**Kidney Disease.**

Every full draught of water, or any liquid, in fact, distends the kidneys; but, as the nerves of sensation there are so few, and the membranous sac covering these organs is so elastic, the pain is very slight; indeed, violent vomiting is a surer indication than fever or pain. Still, there is often a renal catarrh, owing to the blood pressure in the artery which feeds the kidneys. In such cases, Hood's Sarsaparilla acts specifically, and especially where the trouble has origin in diuretics, gin, tar, or sulphur salves, blisters, and other irritants to the skin. A dose of Hood's Sarsaparilla, shortly before eating, with free indulgence in water as the thirst craves, will cause the attack to terminate in restoration of the kidneys to a healthy action.

In the progress of scarlet fever, disease may set in on the kidneys, so that when convalescence should proceed, the patient still suffers severely and does not get up well. Hood's Sarsaparilla is excellent for this form of catarrh, which many regard as but an early admonition of Bright's disease; if not relieved, the disease passes rapidly to dropsy. Even then, relief may be obtained by use of Hood's Sarsaparilla, though the recovery will not be so rapid. The attack may last a week. If any medicine ever deserved the name of a specific, Hood's Sarsaparilla does, as a remedy for disease of the kidneys, in the early stage.

**Hopeless, but Cured.**

"Four years ago last February, after enduring painful oppression in my back, I commenced taking Hood's Sarsaparilla for kidney complaint, which had troubled me about a year. My case was considered hopeless, as I passed blood for many weeks. Two bottles of Hood's Sarsaparilla cured me, and I am now well. I am a farmer, and ever since recovery I have been able to do all kinds of hard work." A. FELTON, Tunbridge, Vt.

**Prune Pie.**

Wash the prunes thoroughly. Soak over night in water enough to cover them. In the morning, stew slowly in same water. Add 2 tablespoonfuls of sugar to each pie. Remove stones and bake with two crusts. Hood's Sarsaparilla—100 Doses One Dollar. Can be obtained of all druggists.

**Chess Pie.**

For 2 pies: 5 eggs;  $\frac{1}{4}$  of a cup of butter; 1 cupful of sugar; flavor to suit. Beat the yolks and sugar together till the froth is perfect. Beat the butter to a creamy froth, unite them quickly with the desired flavor. Bake in a crust. It will rise very light. As soon as done, have ready a stiff froth of the whites of the eggs sweetened and flavored. Spread this over the top and return to the oven to color delicately. Cut and lay on plates before cooling. Hood's Sarsaparilla sharpens the appetite and improves the digestive organs.

**Apple Pie.**

Make a good thick pie, seasoning with cinnamon or nutmeg, and a little butter. No sugar. Make a small opening in the centre of the upper crust. Bake until thoroughly done. Cook 1 cup or  $1\frac{1}{2}$  cups sugar, according to the sourness of the apples, till it becomes a syrup, adding water, as necessary, lest it be too thick. When the pie is done, but still hot, pour the syrup carefully through the opening in the crust. One hundred doses Hood's Sarsaparilla one dollar; it is an invaluable spring medicine, toning up the system, and quickening and purifying the blood.

**Apple Croutes.**

Peel and core the apples, halve them equatorially. Take half slices of bread, spread thickly with butter, sprinkle with sugar, lay  $\frac{1}{2}$  apples on bread, core down, sprinkle on more sugar and any kind of spice preferred. Bake. Hood's Sarsaparilla cures biliousness, and regulates the digestive organs.

**A Private Statement.**

The attention of the reader called to Hood's Sarsaparilla, by the printed publications in the newspapers of the day, may occasionally effect the sale of a single bottle. But such are the positive medicinal qualities concentrated in Hood's Sarsaparilla, that its use results in the successful restoration of the sick to health. It is the fame of these cures, spread abroad in a community, and their proof, which have produced and maintained the greatest success ever bestowed upon a proprietary medicine. The sick are eager to get well. Few can afford to be sick, and none are willing, where they can be restored to health, promptly, for a dollar, the price of one bottle of Hood's Sarsaparilla.

We receive many letters like the following, which is genuine and on file at the office of Hood's Sarsaparilla, in Lowell, Mass.:—

"MESSRS. C. I. HOOD & Co. Gentlemen: For over two years I suffered with a complication of diseases, till this summer found me a confirmed invalid, — blood poor, appetite gone, bowels out of order, and I was miserable in mind and body. I read of such wonderful cures performed by Hood's Sarsaparilla that, at last, I thought I would try a bottle, as, if it didn't make me better, it could not make me worse. It did make me better, and now I am on my third bottle. I find myself almost a new woman.

"I do not want this communication published, but I will gladly make a private statement to any lady, and convince her, as I have proved to myself, that purifying and enriching the blood, which Hood's Sarsaparilla does to perfection, is the best constitutional treatment, and, in many cases, does away with all local treatment in the many diseases with which women are afflicted. Yours truly. — — —."

The address of this lady will be given to any one desiring an interview.

**Baked Apple Pudding.**

Fill a 3-quart earthen dish with pared and quartered apples. Sprinkle on these 1 cupful sugar, a little cinnamon, 1 tablespoonful butter, and  $\frac{1}{2}$  cupful of water. Cover, and bake 30 minutes. Make half the rule for chopped paste. Roll a piece of the paste into a strip about 2 inches wide, that will reach around the pudding dish. Roll the remainder to cover the dish. Take the pudding dish from the oven, slip the strip of paste between the apple and the dish, and put on the top crust. Return to the oven and bake another hour. Serve with a cream sauce. See a nice one in Hood's Cook Book No. Two, page 8. Enrich your blood with Hood's Sarsaparilla, the blood purifier.

**Cocoanut Pudding.**

Dissolve a scant cupful of sugar in almost a pint of rich milk and place on the fire; dissolve in the remainder of the pint of milk 2 tablespoonfuls of corn starch. When the sugared milk begins to boil, add the starch. Stir constantly till it becomes a smooth paste; then add, still stirring, the whites of 3 or 4 eggs beaten to a stiff froth. When the eggs are cooked, flavor with vanilla, or add half a fresh cocoanut grated. Put in a mould. Eat with whipped cream. Appetite, flesh, color, strength, and vigor are restored by Hood's Sarsaparilla. 100 Doses One Dollar.

**Chocolate Pudding.**

Take  $\frac{1}{2}$  the above when made, first flavoring the whole with vanilla. In a kettle add a bar of chocolate, softened, mashed, and dissolved in a little milk, to the  $\frac{1}{2}$ . Put half in the bottom of a mould, still wet with cold water. Smooth the top and add a third of the white pudding; smooth it and add the remainder of the chocolate pudding. Divide in other proportions if you please. Serve in the whipped cream, or a boiled custard, made of the yolks of the eggs and flavored. Hood's Sarsaparilla promotes digestion, and tones the system.

**Catarrh.**

Catarrh in the head is more prevalent than many are aware of. Besides the uncomfortable and disgusting flow from the nose, there are ringing and bursting noises in the ears, pain on the top of the head, an offensive breath, with inflammation and swelling of the soft parts of the mouth and throat. Severe nervous prostration follows, with a miserable, tired feeling generally. How readily relief from catarrh may be obtained by the use of Hood's Sarsaparilla, is shown by the following letters. They prove that Hood's Sarsaparilla, acting through the blood, effects a permanent cure of this almost universal disease.

"For many years, beginning so far back I don't remember when, I had the catarrh in my head. It consisted of an excessive flow from my nose, ringing and bursting noises in my ears, and pains on the top of my head. The hawking and spitting were most excessive in the morning, when the back part of my mouth would be swollen and puffed; my tongue would be thick with a white fur, and there would be a bad taste in my mouth. Sometimes the hearing in my left ear was affected. Five years ago, about this season of the year, I began to use Hood's Sarsaparilla. I was helped right away; but I continued to use it till I felt myself cured. My general health has been good ever since the catarrh left me." MRS. E. H. CAULFIELD, Lowell, Mass.

"Having been a sufferer from catarrh for six or eight years, and having tried nearly all the wonderful cures, sure cures, inhalers, etc., etc. and spending nearly a hundred dollars without benefit, I accidentally tried Hood's Sarsaparilla. The discharge from my nose was greatly increased the first bottle; then it gradually became less, and in taking less than three bottles I find myself greatly improved." M. A. ABBEY, Worcester, Mass.

**Nantucket Berry Pudding.**

Wet with milk (or water) 1 pint of grated cold potatoes, 1 pint of flour,  $\frac{1}{2}$  of a pound of butter, a teaspoonful of salt, to the consistency of soft biscuit-dough; roll it; spread with any berries, even dried ones, or Zante currants. Roll again and fasten in a cloth. Steam an hour and a quarter. Eat with any sweet sauce. To get rid of that extreme tired feeling, use Hood's Sarsaparilla. 100 Doses One Dollar.

**Rice Pudding.**

One large coffee cup cooked rice, 1 large cup milk. Put into a double boiler; when hot, add 2 tablespoonfuls sugar, a little nutmeg and cinnamon. Beat the yolks of 2 eggs very light, and add to the rice, stirring thoroughly. Then pour into a buttered nappy. Beat the whites of 2 eggs to a stiff froth, add 2 tablespoonfuls sugar and  $\frac{1}{2}$  teaspoonful vanilla. Spread over the rice and brown in an oven. Hood's Sarsaparilla.

**Banana Pudding.**

Cut sponge cake in slices, and, in a glass dish, put alternately a layer of cake and a layer of bananas sliced. Make a soft custard, flavor with a little wine, and pour over it. Beat the whites of the eggs to a stiff froth and heap over the whole. Biliousness is corrected by Hood's Sarsaparilla.

**Distress in the Stomach.**

As a rule, persons who grow fat and remain so under good living, are healthier than those who do not. The latter usually become ultimately feeble, pale, and thin, as if they sustained a severe and grave affliction. We cannot promise that every lean dyspeptic shall grow fat under the influence of Hood's Sarsaparilla, but we know that many have increased their weight while taking it, and the improvement of the appetite and of the low-spirited show that the happiest results have been experienced where Hood's Sarsaparilla was taken in moderate doses.

**Consumption.**

Certainly one out of every seven, often one out of every five, of all deaths result from consumption. In nearly one half, dissection detects the presence of the nutritive disorders from which consumption proceeds, and these are serofulous. From this may be seen why Hood's Sarsaparilla arrests consumption. If taken in season, Hood's Sarsaparilla purifies the blood, and acts as a specific upon the serofulous taint and corruption. That corrected, and blood, in a pure state, supplied to the lungs and other vital organs, growth proceeds rather than decay, and the consumption is no more. Consumption itself is never birth-born, but springs from serofulous conditions of the blood. Hence, consumption may be prevented, and in its early stages, be cured by Hood's Sarsaparilla.

As a tonic, from its intrinsic qualities, and as a purifier of the blood, specifically, Hood's Sarsaparilla enables the patient to contend for life under the most favorable conditions. We hesitate to excite the hopes that can delude, but so large benefit has been derived from the use of Hood's Sarsaparilla by consumptives, that we urge the importance of a fair and impartial trial.

**Scrofula Cured.**

"I was severely afflicted with scrofula, and for over a year had two running sores on my neck. After trying several remedies without permanent relief, I began taking Hood's Sarsaparilla, and soon felt the good effects of it. I took only five bottles, and consider myself entirely cured, as the sores have healed, and I am not troubled with the humor in any form."  
C. E. LOVEJOY, Lowell, Mass.

**Six Years' Cough Cured.**

"I used three bottles of Hood's Sarsaparilla and it did me lots of good. I had been coughing for six years, and now I do not cough at all, unless I take cold."  
A. MARTIN, Lawrence, Mass.

**Lemon Custard.**

Take the yolks of 4 eggs and the whites of 2, 1 cup sugar, 1 cup cold water, butter  $\frac{1}{2}$  the size of an egg, 1 tablespoonful of corn starch, rubbed smooth in a little cold water; the grated peel of a large lemon, and the juice. Beat all together. Bake in custard cups, leaving a space at the top. Whip the whites of the other 2 eggs, adding 3 tablespoonfuls of powdered sugar. When the custard is done, take from the oven, fill the top space with the whipped egg, spread on smoothly. Return to the oven till a delicate brown. Hood's Sarsaparilla purifies the blood.

**Eclairs.**

Put 1 cupful of boiling water and  $\frac{1}{2}$  cupful of butter in a large saucepan. When it boils up, turn in 1 pint flour. Beat well with the vegetable masher. When perfectly smooth, remove from the fire. Break 5 eggs into a bowl. When the paste is nearly cold, beat the eggs into it with the hand. Only a small part of the eggs should be added at a time. When the mixture is thoroughly beaten, spread, on buttered sheets, in oblong pieces, about 4 inches long and  $1\frac{1}{2}$  wide. Place about 2 inches apart. Bake, in rather a quick oven, for about 25 minutes. As soon as they are done, ice with frosting made of the whites of two eggs and  $1\frac{1}{2}$  cupfuls of powdered sugar. Flavor with a teaspoonful of vanilla. When the icing is cold, cut the eclairs on one side, and fill them.

**FILLING.**—Put  $1\frac{1}{2}$  cups milk in the double boiler. Beat together  $\frac{3}{4}$  cupful sugar,  $\frac{1}{4}$  cupful of flour, stir the mixture into the boiling milk. Cook 15 minutes, stirring often.

A chocolate icing may be made by putting 2 squares of scraped chocolate with 5 tablespoonfuls of powdered sugar and 3 of boiling water. Stir over the fire until smooth and glossy. Dip the top of the eclairs into this, as they come from the oven. Comfort the aged with Hood's Sarsaparilla.

**Saved a Boy's Life.**

"My son's trouble began with a sore at his ankle; soon he had twelve sores below his knee. Pieces of bone came from all his sores, and one piece was *five and a half inches long by half an inch wide*. The boy *went on crutches three years*. Hood's Sarsaparilla *saved my boy's life*."

**THE SORES BEGAN TO HEAL**

while taking the third bottle. About a year from the time he began taking Hood's Sarsaparilla he *threw away his crutches* and walked a mile to school. The neighbors thought he would never walk again. This is all strictly true." HENRY T. CURTIS, Frankfort, Me.

**The Above Cure Corroborated.**

"I am personally acquainted with Mr. Henry T. Curtis, and assure the public that the facts in regard to his boy's sickness are not exaggerated in his letter. I also know that he was saved by Hood's Sarsaparilla; and from my knowledge of the excellence of this medicine, I can cheerfully recommend it." JACOB G. FAVOR, Deputy Marshal, Lowell, Mass.

**Humors in the Blood.**

You cannot expect to eradicate pimples, blotches, and other manifestations of humors in your blood till you have taken enough Hood's Sarsaparilla to produce an impression upon your constitution. Cured by Hood's Sarsaparilla, the poison is expelled from the system, and the pimples cannot return.

**A Fine Preparation.**

A leading wholesale druggist in Connecticut, who is probably the largest, says: "I speak a good word for Hood's Sarsaparilla, as I believe it to be a very fine preparation." Many others also testify to its positive merit.

Hood's Sarsaparilla is prepared only by C. I. Hood & Co., Apothecaries, Lowell, Mass. Price \$1 a bottle, six for \$5. Sold by druggists.

**Boiled Custard.**

Beat the yolks of 5 eggs and 5 dessert spoonfuls of sugar to a froth, and stir into a quart of boiled milk. Put into a custard boiler, or a small tin pail. Place this in a kettle of boiling water, stirring constantly till thickening commences. If it be well stirred, the custard will be a smooth cream; but not otherwise. Add flavors after it is cooked; except a vanilla bean, or peach leaves, which cook with the custard. Hood's Sarsaparilla is peculiar to itself.

**Cottage Cheese.**

Place a pan of clabbered sour milk over the fire; scald well; pour into a clean cloth; squeeze out all the water. The clabber will be quite dry. Put this into a basin, and work it with the hands, moistening with a little cream, a little butter, and plenty of salt. Mould into little balls. Purify your blood with Hood's Sarsaparilla.

**Bavarian Cream.**

Whip a pint of cold cream to a froth, which will lie on a sieve. Boil another pint of cream, or rich milk, with a vanilla bean and 2 tablespoonfuls of sugar, until it is well-flavored. Remove it and add half a box of gelatine, which has soaked an hour in half a cupful of water in a warm place. When slightly cooled stir in the well-beaten yolks of 4 eggs. When it has become quite cold and begins to thicken, stir without cessation until it is very smooth. Then stir in the whipped cream lightly until well mixed. Place in moulds and set on ice, or in a cool spot. To this you can add almonds, chocolate, peaches, pine apples, strawberries, or any seasonable fruit. To enrich the blood, use Hood's Sarsaparilla. It is the best and most reliable spring medicine in the world.

**Strawberry Sauce.**

One cup sugar,  $\frac{1}{2}$  cup butter. Beat them well together and add a cupful of strawberries, well mashed. Hood's Sarsaparilla brightens the complexion.

**Rheumatism.**

The most reliable symptom of muscular rheumatism is the stretching or tearing pain accompanying it, which is worse as evening approaches, and disappears in the morning. Its usual seat is the back or shoulders. At times the stomach is very painful after coughing fits. If lower down the back, when it is called lumbago, it is noted for its severity and frequency. Often the sufferer cannot move the lower portion of the back without contortions of the face, outcries, and attempts to favor the location affected, by most ludicrous and peculiar attitudes. Their condition is often as amusing as pitiful.

Acute rheumatism, chronic rheumatism, muscular rheumatism, rheumatism of the joints, and rheumatic gout, are different phases of the inflammation, or congestion of the deep-seated fibrous tissues; a result of the impurity or poverty of the blood.

Whatever the form and cause, relief can always be found in Hood's Sarsaparilla, the great blood purifier.

**Whole System Benefited.**

"I have been troubled at times with rheumatism, the cause of which I think I must attribute to a want of proper action of my liver. Among other things, I had pain and great soreness in my left side. At night I could seldom lay on that side. Last spring I took Hood's Sarsaparilla regularly, according to directions, with an occasional dose of Hood's Pills, until I used seven bottles; it did me a great deal of good. My general health has been good through the summer, and I have had but little trouble from rheumatism. My side does not pain me, and indeed I think I sleep now more on my left side than on my right. I think it did my whole system good." MRS. E. A. NICHOLS, Boston, Mass.

Hood's Sarsaparilla is prepared only by C. I. Hood & Co., Apothecaries, Lowell, Mass. Price \$1, six for \$5. Sold by druggists. A penny a dose.

*Cream Sauce.*

To make a bowlful, take a piece of butter, size of a small egg, and beat it with  $\frac{1}{2}$  cup powdered sugar until it is a light cream. Put 1 coffee cup full of water in a small tin saucepan, and add 1 teaspoonful of flour rubbed in a little cold water; cook till it is like a thin starch. Pour it slowly into the creamed butter. If the beating be not stopped, the whole sauce will rise and be foamy as sea-froth. Flavor to liking. As a blood purifier, Hood's Sarsaparilla is unequalled by anything in the market.

## ANOTHER.

One cupful powdered sugar, 1 egg, 2 cupfuls whipped cream. Beat the white of the egg to a stiff froth. Add the yolk and sugar and beat well. Flavor with vanilla, lemon, or wine, and add the cream last. Hood's Sarsaparilla expels all cutaneous disorders and impurities of the blood. Try it this spring.

*A Cheap, Plain Sauce.*

Into  $3\frac{1}{2}$  cups of water, stir a paste made of a tablespoonful of corn starch, or flour (rubbed smooth with a little cold water); add a cupful of sugar and the yellow rind of a lemon and a bit of stick cinnamon. Cook well for 2 or 3 minutes. Take from the fire and add the butter; also the flavor, if other than lemon be used. Hood's Sarsaparilla is the best blood purifier.

*Sabylon.*

Beat 2 yolks and 1 whole egg a few minutes with a scant  $\frac{1}{2}$  teacupful of sugar in a small stew-pau. Place the saucepan into another containing boiling water over a fire. Beat briskly with a whisk while you pour in gradually a scant  $\frac{1}{2}$  teacup of sherry. When the egg begins to thicken, remove and add the juice of  $\frac{1}{4}$  of a lemon. An excellent pudding-sauce.

As a positive cure for any of the numerous ailments which arise from an impure state or low condition of the blood, Hood's Sarsaparilla is pre-eminently superior to all other preparations.

*Gone in Two Months.*

Capt. Forrest H. Mitchell, master of the barque Antoine Sala, in the New York and Havana trade, was brought in May, 1882, to his home, No. 791 Monroe Street, Brooklyn, entirely helpless with rheumatism. He was immediately placed under the care of a physician, a skilful man, who, apprehending that Captain Mitchell's rheumatism was complicated with malaria, advised his removal to the country. He went to the Catskill Mountains, accompanied by his wife. After two months' faithful doctoring, he felt that he was not getting along as fast as he desired, and that his medicine did not help him as much as he expected. At his wife's request, Captain Mitchell made trial of Hood's Sarsaparilla, as no permanent benefit was yet received. He commenced to improve right away under the influence of Hood's Sarsaparilla, and was soon able to return to Brooklyn. In two months from the time he began to take Hood's Sarsaparilla his rheumatism was gone, and he sailed in command of his vessel a well man, taking with him Hood's Sarsaparilla.

In communicating these facts, his wife writes: "My husband is 48 years of age, and his health is now better than it has been for some time, he having gained several pounds in weight. He took Hood's Sarsaparilla with him on the voyage, so as to make the cure a sure one. If any wish to inquire more particularly of my husband's case, they can address MRS. M. L. MITCHELL, Brooklyn, N. Y."

Said one of the leading retail druggists in Boston: "Let me tell you why I believe the sale of Hood's Sarsaparilla will continue to increase. I have sold dozens of it, and all speak well of it. I have never heard a word of complaint of Hood's Sarsaparilla."

Hood's Sarsaparilla is prepared only by C. I. Hood & Co., Apothecaries, Lowell, Mass. Price \$1, six for \$5. Sold by druggists. The only medicine which gives 100 doses for one dollar.



**Wine Jelly.**

One box gelatine,  $\frac{1}{2}$  pint cold water.  $1\frac{1}{2}$  pints boiling water. 1 pint sherry, 1 pint sugar, the juice of 1 lemon. Soak the gelatine 2 hours in the cold water, then pour in the boiling water and stir until dissolved. Add the lemon juice, sugar, and wine. Strain through a napkin, turn into moulds, and when cold place in an ice chest for 6 or 8 hours. One good way to mould this jelly is to pour some of it into the mould, harden it a little, put in a layer of strawberries, pour in jelly to set them. After they have set, another layer of jelly, then another of berries, and so fill each mould, alternating with jelly and berries. Hood's Sarsaparilla is the strongest, the purest, the most efficient blood purifier and invigorant known.

**Lemon Jelly.**

Cut 6 bananas lengthwise. Slice 6 oranges. Dissolve a little more than  $\frac{1}{2}$  box of gelatine in  $\frac{1}{2}$  pint of cold water; then add  $\frac{1}{2}$  pint of boiling water, the juice of 3 lemons, and sweeten to taste. In any vegetable dish, place a layer of the cut bananas; then a layer of the sliced oranges; sprinkle a little sugar over them; fill the dish in this order. When the gelatine has cooled a little, pour it over the bananas and oranges, and serve. Correct impurities of the blood by Hood's Sarsaparilla.

**Macedoines.**

Suspend in the centre of the jelly mould a bunch of grapes, cherries, berries, or currants on their stems, sections of oranges, pine-apples, or brandied fruits, and pour in a little jelly when quite cold, but not set. It makes a very agreeable effect. By a little ingenuity, you can imbed first one fruit and then another, arranging in circles, and pour a little jelly successively over each. Do not re-heat the jelly, but keep it in a warm place, while the mould is on ice and the first layers are hardening. All druggists keep Hood's Sarsaparilla, the blood purifier. 100 Doses One Dollar.

**A Remedy Needful.**

Serious cutaneous eruptions and other manifestations of scrofula follow vaccination, in some cases to the impairment of health. These appearances are due to the debilitating influence of the fever accompanying vaccination, for which Hood's Sarsaparilla is an excellent remedy, as also for the eruption which follows piercing of the ears, weaning, teething, etc. It is wisdom to avoid vaccination of the weakly child, liable to be scrofulous, until after the second or third year, or until the teeth are all through the gums. So, in weaning and piercing the ears, give the scrofulous child more consideration than another, and rather avoid the awakening of latent poison; but, if aroused, administer Hood's Sarsaparilla in moderate, but regular doses, and continue until entirely well.

**Saved My Children.**

"Last spring my two children were vaccinated. Soon after, they broke all out with running sores, so dreadful I thought I should lose them. Some one spoke to me about Hood's Sarsaparilla as a purifier of the blood. I bought a bottle and gave it to the children. So soon as they began to take it they began to get better, till it cured them completely, and they have remained healthy ever since. I do feel that Hood's Sarsaparilla saved my children to me." MRS. C. L. THOMPSON, West Warren, Mass.

**After Scarlet Fever.**

"Five years ago my little son was taken with scarlet fever, in Georgetown, Colorado. Three months after the fever left him, a discharge from his ears made its appearance, which has continued, at intervals, till now. Thanks to Hood's Sarsaparilla, one of the ears has stopped running, and the other is somewhat better. I am an old druggist myself, having had nearly twenty years' experience." JAMES V. A. PROUDFOOT, Chicago, Ill.

*Cream Fritters.*

While a stick of cinnamon, an inch long, is coming to a boil in a pint of milk, rub into a smooth paste 2 tablespoonfuls of corn starch and 1 of flour in 2 or 3 spoonfuls of very cold milk. When the milk boils stir in  $\frac{1}{2}$  cup of sugar, follow with the paste, and stir, over the fire, 2 minutes, or till the paste is surely cooked. Remove from the fire, and stir in the beaten yolks of 3 eggs, hold over the fire again for a minute to set the eggs. Remove from the fire, take out the cinnamon stick, and stir in a piece of butter as large as a hickory nut, and  $\frac{1}{2}$  teaspoonful of vanilla, and pour into a buttered plate enough to be  $\frac{1}{2}$  of an inch in depth. Let this cool and stiffen; then cut into pieces, 3 inches long by 2 wide. Roll carefully in sifted cracker-crumbs, then in slightly beaten and sweetened eggs, then again in cracker-crumbs. Dip in lard, boiling hot, and when you get a good color, remove and put in a hot oven for 4 or 5 minutes. Then sprinkle with sugar and serve directly. Hood's Sarsaparilla is doing wonders.

*Fritters.*

Beat 3 eggs well together, add alternately flour and milk (salted), till a pint of each be used, beating quickly all the time. To the above add immediately a pint of preserved fruit and drop spoonfuls into boiling hot lard. If oysters or clams be used, chop, not too fine, about 25, and mix as above. So of green corn, ripe or canned apples, pears (cored and halved), or stoned peaches. When the fritters are done and drained, sprinkle sugar over them.

*Waffles.*

Put 1 pint of milk into each of two pans. Warm one so as to take off the chill, and melt in it  $\frac{1}{4}$  pound of butter. Set this aside to cool. Beat 8 fresh eggs and mix in the other pan, stirring in  $\frac{1}{2}$  pound of flour with salt to taste. Then mix the contents of the two pans and add a tablespoonful of good

yeast. Set in a warm place. When quite light, have the waffle-irons well heated; butter the iron and fill with the batter. Put in the fire. When done to a brown on one side, turn and do the other equally brown and crisp. Serve hot, six on each plate, buttered and sugared to suit. They taste better if your blood has been first purified by Hood's Sarsaparilla, which is sold by your druggist.

*After Diphtheria.*

James H. Burgess, North Street, Middleboro', Mass., had seven children sick with diphtheria, in April, 1880. By good doctoring and good nursing, all pulled through the alarming state of this terrible disease. They came out, however, in bad condition. Their systems seemed poisoned, through and through, with the pestilent virus. They complained of pains, bodily distress, and grievous suffering. They were afflicted with cramps. Whatever remedies he tried, and they were many, failed to remove the legacies of the diphtheria. A friend of Mr. Burgess recommended that he try Hood's Sarsaparilla. He got a bottle. The effects were marvellous and surprising. Four or five bottles wrought a complete cure on the whole seven children.

*Pimples.*

"For several years past I have been troubled with pimples breaking out on my face and neck, and it has often been a question with me as to what I could do to clear them away. Finally I was induced to try Hood's Sarsaparilla, and after using it a short time I was so well pleased with the result that I recommended it very highly to a number of my friends. I have used three bottles, and my skin is clearer, and I am feeling a great deal better than I have for some time past. I can safely recommend it to any one in need of an excellent blood purifier. R. D. MOCKABEE, 64 Bond Street, Cleveland, Ohio.

**To Make Cake.**

To make cake, get all ready before you begin. Measure and prepare all the ingredients, and remember to measure flour after sifting, and dry at that. Have the tins ready, buttered, and your pastry room free from visitors. Where soda is used, dissolve in milk, or lukewarm water. In baking, commence slowly, that the batter may be evenly heated through, then supply a full heat, and brisk at that.

Beat eggs with wire and in an earthen dish till a spoonful will rise free from strings. Beat the whites, separate from the yolks, till very stiff. Beat the butter and sugar to a light cream if you would have light cake. Add the beaten eggs, and last, the flour, beating all the while.

Your cake is baked when a fine splinter of clean wood will pass through without any of the cake adhering—and not till then.

**Mrs. Kane's Cake.**

One half cup butter, whites of 4 eggs, 1 cup sugar,  $\frac{1}{4}$  cup milk,  $\frac{1}{4}$  teaspoonful soda,  $\frac{1}{2}$  teaspoonful cream tartar,  $1\frac{1}{2}$  cups flour. Bake in two sheets in a moderate oven. Burns are cured by Hood's Olive Ointment.

**THE CREAM FOR FILLING.**

One cup powdered sugar,  $\frac{1}{4}$  cup hot water. Let them simmer. Beat white of an egg and mix with the above; when cold, add  $\frac{1}{2}$  cup chopped raisins,  $\frac{1}{2}$  cup chopped walnuts, 1 tablespoon of grated cocoanut. Flavor with vanilla. Never keep house without Hood's Olive Ointment, the best cure for sprains, etc.

**THE FROSTING.**

White of 1 egg, 1 cup powdered sugar. Beat the white to a stiff froth, add the sugar gradually. Frost the top of the cake; when stiff, line off in squares or diamonds, and ornament each centre with half of a walnut. Hood's Olive Ointment, 25 cents per box. Sent by mail, on receipt of price, to any address.

**Hood's Olive Ointment**

Is a family salve of such power and merit that it should be kept constantly in the house. It is clean and pure, and has healing properties which are peculiarly beneficial for the rough knocks and petty hurts of every-day life. It is a positive cure for cuts, burns, flesh wounds, inflammation, sprains, chilblains, salt-rheum, chapped lips and hands, hard or soft corns, frost-bites, sore nipples, and all cutaneous diseases and eruptions.

Hood's Olive Ointment cures by absorption; it soothes the inflamed membrane; it allays inflammation; it draws out soreness; it quiets pain. Hood's Olive Ointment is made by C. I. Hood & Co., Apothecaries, Lowell, Mass.

**Terribly Burned.**

"Gentlemen:—Last Christmas week I was severely scalded on the back of my neck by the accidental spilling of a pint or more of a hot, thin size. I was in a stooping posture when I received the splash. The scalding fluid, bubbling and sticky, ran down under my shirt, up into my hair, and shrivelled one of my ears. I was dreadfully burned. The pain and torture were indescribable. In the removal of my cravat and linen collar, the cooked skin adhered to them, and came off in patches, stripping the raw flesh, itself half cooked.

"Helpless as I was, I directed Hood's Olive Ointment to be spread all over the burn. It took a large quantity; but I was anxious for speedy relief, and I was acquainted with the value of the ointment. Never was there more urgent need for the wonderful soothing qualities of the ointment, and never did it more signally display its excellence. The bandages smeared with Hood's Olive Ointment were renewed from time to time, and throughout the whole case I applied nothing else. Hood's Olive Ointment was so speedy and efficient that the edges of the scalded place commenced healing right

away. For nine days the suffering from the deepest spot was intense, and, at times, almost beyond endurance.

"The healing process kept straight on, and in two weeks I was out-of-doors. The treatment of my wound with Hood's Olive Ointment was a great success. My flesh was restored as before, and my skin came back smooth and new. There is no scar, nor is my neck stiff, as I feared it might be.

"I give this testimonial of my own will, for the merits of Hood's Olive Ointment are not as well known as I think they ought to be, and I hope that the knowledge of the great relief I derived from Hood's Olive Ointment may be the means of extending its use." H. C. BROOKS, 15 Boott Corporation, Lowell, Mass.

### *Blueberry Cake.*

One cup sugar, 3 eggs,  $\frac{1}{2}$  cup butter, melted, 1 cup milk, 4 cups flour,  $1\frac{1}{2}$  teaspoonfuls cream tartar, 1 teaspoonful soda. Beat sugar and eggs together. Rub 1 pt. berries in additional flour. Bake in 1 tin. Take Hood's Sarsaparilla, the best spring medicine.

### *Saratoga Corn Cake.*

We gave this recipe in Hood's Cook Book, No. 2, and have ourselves found it valuable; but some friends have not had the same success. So far as we can learn, the cakes bake excellently well in tin, while in an iron pan the trial results, every time, in failure. With this explanation, we renew the recipe, and hope all will find it delicious and satisfactory:—

Four eggs,  $\frac{1}{2}$  lb. of sugar, mixed together with a wire beater; melt  $\frac{1}{4}$  lb. of butter and add to it 1 qt. of milk,  $\frac{1}{2}$  oz. of baking soda (dissolved in the milk), and a little salt; add it all to the first mixture, stir thoroughly; then add 1 lb. of white corn meal, 1 lb. of flour, 1 oz. of cream of tartar with which mix before adding to the other ingredients. Bake in tin, in a moderate oven.

### *Salt-Rheum.*

Mrs. Rachel F. Hathaway, Marblehead, Mass., says: "I have been troubled all my life with salt-rheum, and suffered very much from it. At times my very life was despaired of. My whole body seemed filled, affecting my eyes and my hands so much that they were sore and often cracked. I spent a great deal of money doctoring for it, but was not cured. I also tried several preparations of sarsaparilla, but none of them seemed to reach my trouble like the bottle of Hood's Sarsaparilla which I used last year. It revived and strengthened me so much that I felt almost afraid to take it. It seemed as if I could do my work with almost the vigor of youth. Indeed, I felt like a new person. I was entirely cured by Hood's Sarsaparilla."

### *Erysipelas and Salt-Rheum.*

"I have been a great sufferer from erysipelas and salt-rheum, at times so bad that my hands would crack open, the ends of my fingers would bleed and itch terribly; my skin was so dry it would peel off, and it caused me intense suffering. I have used ointments, salves, and various preparations,—in fact everything I saw advertised I bought; but my hands were no better. The trouble was caused by handling tobacco. Seeing Hood's Sarsaparilla advertised, I inquired about it, and found several of my friends using it. They induced me to try it, and after taking a bottle and a half, I was greatly pleased with the result. I have now taken four bottles and am entirely well." WILLIAM SPIES, firm of Spies & Sage, cigar makers, Elyria, O.

### *"Oh, What Happiness!"*

"I have been a great sufferer for twenty years with the salt-rheum on my hands. Each winter they were nearly raw, full of cracks and chaps, so that I could not work. After taking one bottle of Hood's Sarsaparilla my hands are free! Oh, what happiness! I shall continue to take it in the spring." MRS. A. HART, Holden, Me.

*Angel Cake.*

We take great pleasure in furnishing the receipt for making "the cake of the day." By carefully following all its details, you will have "good luck" and a most beautiful cake. Whites of 11 eggs beaten to a stiff froth; 1 measure of sugar, or  $9\frac{1}{2}$  oz.; 1 measure of flour, or  $5\frac{1}{4}$  oz.; 1 teaspoonful cream tartar, sifted in with the flour; 1 teaspoonful extract vanilla. Don't butter the tin. Bake 40 minutes. Keep a pint dish of hot water in the oven, while baking. Don't open the oven door for at least 20 minutes after being put in. Avoid jarring the oven while the cake is baking. When the 40 minutes have passed, take out the tin, turn it bottom side up, and leave the cake to fall out itself. New life by Hood's Sarsaparilla.

## PAN FOR BAKING ANGEL CAKE.

The pan is a tubed pudding pan, 11 inches in diameter on top,  $8\frac{1}{4}$  inches on bottom; height,  $4\frac{1}{2}$  inches. Three legs, equal distances apart, to project  $1\frac{1}{2}$  inches above top of pan and riveted to the outside. Tube  $5\frac{3}{8}$  inches long. Use this dish for no other purpose, and insist on having Hood's Sarsaparilla.

*Sponge Cake.*

One cup sugar, 1 cup flour, 4 eggs, 1 even teaspoonful cream tartar,  $\frac{1}{2}$  teaspoonful soda, dissolved in 1 table-spoonful milk. Sift the flour before measuring; put cream tartar into flour and sift, and a pinch of salt. Beat sugar and yolks of eggs together; then add the beaten whites, flour, etc. This quantity will make 1 loaf and 8 small cakes. The infirm need Hood's Sarsaparilla to tone and strengthen the system.

*Ambrosia.*

One pine-apple chopped quite fine,  $\frac{1}{2}$  box of strawberries, 6 bananas sliced and the slices quartered, 6 oranges sliced and the slices quartered, 1 lemon cut fine. Sweeten to taste; add 1 wine-glassful of Sherry or Madeira, and set away until very cold. Hood's Sarsaparilla, 100 Doses One Dollar.

*Serofula.*

No poison is more virulent, destructive, and fatal than serofula. No medicine is so competent to meet this scourge; none so mild and at the same time so powerful, as Hood's Sarsaparilla. If serofula attacks the breathing organs, the issue is consumption; if the digestive apparatus, the issue is dyspepsia and debility; if the muscles, the issue is rheumatism; if the nerves, the issue is paralysis; if the glandular system, the issue is in boils, and other superficial exhibitions of corruption.

## IT IS A MISTAKE

to characterize it as unseen. What festers your skin on every little abrasion? Serofula. What gives that hack to your cough on exposure to the slightest damp and cold? Serofula. What makes your food an oppression? Serofula. What racks and twists the bones and sinews, as you grow old? Serofula. It operates by withholding nutrition and defeating all efforts towards nourishment,

## LIFE BECOMES A BURDEN,

and the victim knows not the blessings and happiness of health. It is your duty to yourself, your family, and your race, to manfully oppose and dislodge this demon. How? We can only say, that others, who were afflicted as you are, have found relief and cure in a moderate use of Hood's Sarsaparilla, that compound in which the skill of the modern pharmacist and the science of the most advanced medical knowledge unite for the benefit of

## SUFFERING HUMANITY.

Read the testimonials in this book. Verify them by correspondence (enclose a stamp for reply) with the party whose case seems nearest your own. If you get encouragement, begin moderately. Observe the directions. Be regular and constant in administration of Hood's Sarsaparilla, and you will obtain relief. Price \$1, or six bottles for \$5. Prepared only by C. I. Hood & Co., Apothecaries, Lowell, Mass.

***Minnehaha Cake.***

Two cups sugar beaten to a cream with 1 cup butter; the whites of 4 eggs beaten to a stiff froth, and put in the last thing; 3 cups flour and 3 teaspoonfuls baking powder. Bake in layers, put together with 1 boiling hot cup of melted sugar, stir in the white of 1 egg, beaten stiff,  $\frac{1}{2}$  teacupful chopped raisins. Use Hood's Sarsaparilla.

***Hickory Nut Cookies.***

Two cups sugar, 2 eggs,  $\frac{1}{2}$  cupful melted butter, 8 tablespoonfuls milk, a teaspoonful cream tartar,  $\frac{1}{2}$  teaspoonful soda, 1 cup meats of the hickory nut, chopped and stirred into the dough.

***Chess Cakes.***

Peel and grate 1 cocoanut; boil 1 pound sugar 15 minutes in 2-3 pint water; stir in the grated cocoanut and boil 15 minutes longer. While warm, stir in  $\frac{1}{4}$  pound butter; add yolks of 7 eggs well beaten. Bake in patty-pans with rich paste. If prepared cocoanut is used, take  $1\frac{1}{2}$  coffee cupfuls. Hood's Sarsaparilla strengthens the weak.

***Fig Cake.***

Cream 1 cup butter and 2 cups sugar till very light. Beat the whites of 7 eggs to a stiff froth. Chop 1 pound figs fine, and cook them, until soft and smooth, with 1 teacupful water and  $\frac{1}{2}$  cup sugar. Make a dessert cake, using the creamed butter and beaten eggs,  $3\frac{1}{2}$  cups flour,  $\frac{1}{2}$  cup sweet milk, and 2 teaspoonfuls baking powder. Bake in layers, with filling of the fig paste. If preferred, use  $\frac{3}{4}$  figs and  $\frac{1}{4}$  stoned raisins for the paste, and soak over night in brandy, wine, or cider. This will make a paste which will spread like a thick custard. You will find Hood's Sarsaparilla worthy of trial.

***Corn Custard.***

Cut corn from the cob, mix it with milk, not too thin, 2 or 3 eggs, pepper, and salt. Bake half an hour. Serve as a vegetable. The great blood purifier is Hood's Sarsaparilla.

***All Run Down.***

"About a year ago I commenced taking Hood's Sarsaparilla. I was run down, had no appetite, my food would not digest, and I was troubled with nervous debility. After taking the first bottle, I commenced to feel the effects of it at once. I have now taken four bottles, and can say I feel like a new man." J. H. McCALL, Rochester, N. Y.

"My wife was troubled with dizziness and constipation, and her blood has been in bad order,—in fact, she has been all run down. Hood's Sarsaparilla is doing her a wonderful amount of good." F. M. BALDWIN, druggist, Blanchester, Ohio.

***Could Not Sleep.***

"I could not sleep, and would get up in the morning with hardly life enough to get out of bed. I had no appetite, and my face would break out with pimples. I bought a bottle of Hood's Sarsaparilla, and soon began to sleep soundly; could get up without that tired and languid feeling, and my appetite improved." R. A. SANFORD, Kent, Ohio.

***What the President Says.***

"I have used Hood's Sarsaparilla for some time, and have derived benefit therefrom. It gives me an appetite, and strengthens the whole system. I can cheerfully recommend it to all who need a regulator of the bowels, or a building up and strengthening medicine." JOSIAH W. COOK, President Cambridge Mutual Fire Insurance Company, 555 Main Street, corner Norfolk, Cambridgeport, Mass.

***Druggist's Experience.***

"Last winter, after recovering from a severe illness with diphtheria, and feeling the need of something to build me up, I took two bottles of Hood's Sarsaparilla. I felt good results from the first dose. It seemed to go from my head to the ends of my toes." G. H. STRATTON, druggist, Westfield, Mass.

**Fruit Jelly.**

Prepare a quart of wine jelly. Put a little on the bottom of a Charlotte Russe mould, which, during preparation, keep in a pan surrounded with ice. Into it drop, here and there, small pieces of gold-beater's skin. Have ready 12 fresh strawberries, 12 grapes, 12 cherries, and 1 peach cut in 8 pieces. Put 8 strawberries on the bottom with a piece of peach between each two. Cover these with jelly. When the jelly is set, place in another row of fruit, proceeding as before, till the mould is full. Do not place the fruit too close, and variegate it as much as possible. If in winter, use 3 small apples, which cut in quarters and put in a stew-pan with the piece of a lemon and 1 oz. of powdered sugar. Set over a slow fire to stew until tender, then cool. Peel and take the pith from 2 oranges, cut in quarters. Arrange these with candied cherries and malaga grapes, tastefully, in the mould, filling with jelly, as before. To obtain the effect of layers of variegated colored jelly, take half the wine jelly and put in a little cochineal (to be had of any druggist); this will give a red color. In filling the mould, alternate the layers of jelly, one of wine and one of red-colored. Any kinds of fruit can be used. To the remains of a jelly, add lemon juice, and beat until it is white. Then remould. Hood's Tooth Powder is approved by some of the best dentists.

**Chocolate.**

In preparing chocolate, cut off 2 inches in length of the cake to 1 quart of water. Stir it in a little cold water till soft, then pour on the boiling water. After it has boiled a short time, add a pint of milk, bring to a boil, and then serve.

The French put 2 cups of boiling water to each cup of chocolate. They throw in the chocolate, just as the water commences to boil. Stir it with a spoon so soon as it boils up, add 2 cups of good milk, and, when it has boiled sufficiently to cook, serve.

**Hood's Tooth Powder.**

Having established itself as the best known dentifrice, is continually growing in popular favor. It preserves, cleanses, and beautifies the teeth, and hardens the gums, giving them a bright, healthy color. It leaves a cool, refreshing sensation in the mouth, and gives to the breath a pleasing sweetness. Made by C. I. Hood & Co., Lowell, Mass. Small bottles 25 cents; large size 50 cents. Sold by all druggists.

**What the Dentists Say.**

"I have made a critical examination of Hood's Saponaceous Tooth Powder, and can assure the public that it does not contain anything that can possibly injure the teeth, either mechanically or chemically." G. A. GERRY, D. D. S., Lowell, Mass.

"I have used Hood's Tooth Powder in my family, and recommended it to my patients, for several years, with excellent satisfaction to them and to myself. As a preserver and cleanser of the teeth, it cannot be surpassed. My knowledge of the materials of which it is made, enables me to assure the public that it is impossible for it to do any injury to the teeth or gums." THOS. COGSWELL, D. D. S., Lawrence's Building, Tremont Street, Boston, Mass.

"It gives me much pleasure to commend Hood's Saponaceous Tooth Powder to the public. In my profession, it has worked like a charm; in my family and among my friends, it has proved itself satisfactory in the highest possible degree. Delightful to use, and so efficacious in cleansing the teeth and hardening the gums, that I predict for you a sale that will rapidly increase, as its real worth becomes more generally known." C. H. GERRISH, D. D. S., Exeter, N. H.

"I have used Hood's Saponaceous Tooth Powder in my practice for several years, and can assure the public that it is an article worthy their entire confidence." O. M. RICE, Dentist, Chelsea, Vt.

*Coffee.*

In making coffee, allow one large tablespoonful for each person and one "for the pot"; stir an egg with the dry coffee and pour on boiling water, allowing 3 pints of water to 7 spoonfuls of coffee. Boil gently 10 minutes. Before serving, let it settle.

*A Good Cup of Tea.*

To make a good cup of tea, take a clean kettle, never used for any other purpose, fill it with fresh water, the harder the better, boll quickly, and pour upon leaves fresh from the canister. Let it stand four or five minutes, and then drink. If more is needed, place fresh leaves in a cup and pour fresh boiling water on them. In a few minutes, add to the pot.

*Peanut Candy.*

Two cups sugar,  $\frac{1}{2}$  cup water; let it boil; then add  $\frac{1}{2}$  teaspoonful cream tartar, dissolved in a little cold water. Cook until, when dropped in cold water, it is brittle; then add a small piece of butter, size of an English walnut; cook a few minutes longer. Pour over the shelled nuts, already spread in a buttered tin, and set away to cool.

*Preserves.*

Every article of this sort, or confectionery, should be made of the best of sugar; small fruits, for jams, should be boiled to evaporate the water, before measuring or weighing. Melt 1 pound sugar in  $\frac{1}{2}$  pint water, and put into every quart jar of fruit. Place the jars or bottles in cool water and raise to boiling point. Steam the corks, and pare them to a close fit, driving them in with a mallet. Use the following wax for sealing: 1 pound resin, 3 oz. beeswax,  $1\frac{1}{2}$  oz. tallow. Use a brush in covering the corks, and as they cool, dip the mouth into the melted wax. Place in a basin of cool water. Pack in a cool, dark, and dry cellar. After one week, examine for flaws, cracks, or signs of ferment. So soon as pared, drop pears and peaches in cold water.

*How to Enjoy Good Cookery.*

To fully enjoy the delicious cookery, in aid of which the choicest receipts are given in Hood's Cook Book, requires a state of perfect health. An active body and a sprightly mind ensure a good appetite and good digestion. So do Hood's Vegetable Pills. Impair, clog, debase, or enervate the functions of the body; overcloud, embarrass, or obscure the processes of the mind; and you limit, just so much, the enjoyment of your dinner and other meals. Good digestion makes certain a good appetite. Hood's Vegetable Pills ensure good digestion. The fruitful source of evil in this direction is constipation, or a sluggish digestion. When resulting, as it often does, from profligate habits and unwise indulgence, relief can be directly, safely, and judiciously obtained in the use of Hood's Pills, a gentle laxative, which promptly and nature to disburden the oppression. Neglect leads to a variety of disorders, diseases, and disasters, which it is best to avoid and prevent, when it can be so easily done by these mild, but efficient Pills. Price only 25 cents; five boxes, \$1. Sent by mail to any address on receipt of price. Made only by C. I. Hood & Co., Apothecaries, Lowell.

*Before Eating.*

If, while taking Hood's Sarsaparilla, the tongue should assume a brown or white coating, a dose of Hood's Vegetable Pills a half hour before eating, and, in troublesome cases, on going to bed, will relieve the stomach and clean the whole intestinal canal.

"Hood's Vegetable Pills are the best I ever used." MRS. E. MASON, Hampton, N. H.

"We think we cannot get along without Hood's Vegetable Pills." EVA M. PHIFIELD, Eastman, P. Q.

"We have used Hood's Vegetable Pills, and we think they are splendid." MRS. S. W. POST, Bennett's Bridge, Conn.



**Tomato Sauce.**

Put in a stew-pan a quart can of tomatoes, 2 cloves, a sprig of thyme, 2 sprigs of parsley, half a bay leaf, 3 pepper-corns, 3 allspice, 2 slices of carrot, 1 small onion, and boil about 20 minutes; then strain through a sieve. Now, melt in another pan  $1\frac{1}{2}$  oz. of butter, and as it bubbles, sprinkle in  $\frac{1}{2}$  oz. flour; stir till well cooked. Mix with the tomato pulp, and it is ready for the table. Hood's Vegetable Pills are sold by all druggists.

**Tomato Ketchup.**

Boil ripe tomatoes 1 hour; strain through a sieve. To 1 qt. of juice add 1 tablespoonful cinnamon, 1 tablespoonful black pepper,  $\frac{1}{2}$  tablespoonful cayenne, 1 tablespoonful ground mustard,  $\frac{1}{4}$  cup salt, 2 onions chopped fine. Boil 3 hours. Then to each quart of juice add 1 pint cider vinegar and boil half an hour longer. Bottle hot. One cent a dose—Hood's Sarsaparilla.

No vegetable can Ketchup with the tomato. No Sarsaparilla with Hood's.

**Macaroni with Tomatoes.**

Boil macaroni in a little water with a piece of beef until tender. Take out the meat; season the gravy with salt and pepper; thicken with a little flour, and add the tomatoes strained. Hood's Vegetable Pills are gentle in action.

**Stewing Tomatoes.**

In stewing tomatoes, pour away the surplus water, so soon as they begin to boil, and add a small piece of butter, a very little sugar, pepper, and salt; cook about 15 minutes, when stir in bread crumbs, if you like them. Hood's Vegetable Pills cure constipation.

**Entirely Cured.**

"I see many people have been cured by taking Hood's Sarsaparilla. I can say for one more that I have been entirely cured of scrofula by taking two bottles of Hood's Sarsaparilla."

Mrs. E. WHITEHILL, McIndoes Falls, Vt.

**Hood's Vegetable Pills**

Positively relieve and cure costiveness and constipation. Their action is gentle, and the channel is left in a perfectly natural condition. They do not purge, but operate without pain, and never gripe. All druggists keep them; but to parties not convenient to a reliable drug-store, they will be sent by mail, on receipt of price and address.

A costive habit may ensue from inattention and neglect, or from debility of the intestinal canal. The intelligent control of the first is in the power of the sufferer himself. The other is never cured by will power, however intelligent. In either case the obstruction fosters an irritated and irritable disposition, as well as produces a foul and loathsome odor from the skin. You are sick, and discontented with yourself. You are odious and offensive to others. Get a box of Hood's Vegetable Pills. They are compounded of the choicest laxative and cathartic principles, are prompt to act, and that without interruption to your business or your pleasures. Avoid purging and purgatives. If you have trifled with your costive habit, carry a box of Hood's Pills with you, and take one or two as a dinner pill, daily, till the normal condition of the bowels is restored. They are in large request by elderly persons for this very purpose.

Many cases of neuralgia proceed from constipation. Because of the detention of waste tissue in the lower part of the canal, nutrition is but partial, and an irritation created, both of which make themselves manifest through the nerves. If the nerve were permanently deranged, the pain would be constant, like the toothache; but where it be fitful and irregular, the trouble lies in deficient nutrition, or the irritation proceeding from costiveness in the bowels. Hood's Vegetable Pills will give relief. Made by C. I. Hood & Co., Lowell, Mass. only 25 cents a box; five for \$1. Sold by druggists.

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# HISTORY OF HOOD'S SARSAPARILLA.

LIKE many other valuable discoveries, the invention of the medicine which has made the name of C. I. Hood & Co. so well known all over the United States, was owing partly to chance, followed up by patient, careful, and thoughtful study. Among the customers at the pharmacy, which eight years ago constituted the sole business of Messrs. C. I. Hood & Co., was a gentleman who for years had suffered intensely from neuralgic pains, and who told Mr. Hood that if he thought he must endure another winter what he had borne in the past, he believed he should commit suicide. This gentleman at last received a prescription which he brought to "Hood's" to be compounded. The experienced pharmacist quickly perceived that though the base of the prescription was the same as that of many preceding ones in the same case, with it were other ingredients, making an

## ENTIRELY NEW COMBINATION.

The attention of the customer was called to this fact, and the result was awaited with great anxiety. The patient was not only relieved of his distressing pains, but in a short time announced himself as permanently cured. The idea of this peculiar combination was at once worked out, and, after systematic labor and repeated experiment, was brought forth the now celebrated

## HOOD'S SARSAPARILLA.

A demand for the medicine arose, and in a short time the quarters used for manufacturing it were found too small. Rooms in a business block near by were engaged, and it was thought that the firm now had ample room. But in one short year, so large had the demand for the new blood purifier increased, and so rapidly extended was its popularity, that still larger quarters were engaged. This time a large wooden building, on the line of the Boston & Maine Railroad, was leased, and it was thought at last Hood's Sarsaparilla had found a permanent home. But in four years the business

increased nearly ten times, and again more room was imperatively needed. Arrangements were made which resulted in the erection of the new Laboratory, a description of which is given on the second page of the cover of this Cook Book, and an engraving of which appears on the fourth page. C. I. Hood & Co. have been located in this large and substantial building less than a single year, but it is already apparent that before long an enlargement or addition will be needed. Are not these facts

## CONCLUSIVE EVIDENCE

that the people have found in Hood's Sarsaparilla the remedy which has long been needed, and that they appreciate its wonderful vitalizing, enriching, and purifying qualities? Thousands of people have given it unsolicited words of approval and recommendation. It has been proven, beyond all doubt, to have wonderful power in

## RESTORING AND INVIGORATING

the whole system, in renovating and enriching the blood, in giving an appetite and tone to the stomach, in eradicating and curing scrofula, scrofulous humors, ringworms, salt rheum, boils, pimples and humors on the face, catarrh, headache, dizziness, faintness at the stomach, constipation, pains in the back, kidney complaint, female weakness, general debility, costiveness, biliousness, dyspepsia, indigestion, lassitude, and languor peculiar to spring and hot weather, loss of appetite, and all diseases arising from an impure state or low condition of the blood.

## A PECULIAR FEATURE

of Hood's Sarsaparilla, and to which we call special attention, is *One Hundred Doses One Dollar*, an unanswerable argument as to economy, while indisputable evidence shows that Hood's Sarsaparilla is the strongest, most effective, and most satisfactory blood purifier known.

## Hood's Sarsaparilla

Sold by druggists. \$1; six for \$5. Made only by C. I. HOOD & CO., Lowell, Mass.

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THE NEW LABORATORY OF


C. I. HOOD & CO., Apothecaries,

SOLE PROPRIETORS OF

**HOOD'S SARSAPARILLA,**

THORNDIKE STREET . . . . . LOWELL, MASS.

**100 Doses One Dollar.**

 For a brief and interesting description of the New Laboratory,  
see Page Two of the Cover of this Cook Book.